

Electric Coil & Radiant Ranges

For a Spanish version of this manual, visit our Website at GEAppliances.com.

Para consultar una version en español de este manual de instrucciones, visite nuestro sitio de internet GEAppliances.com.

Safety Instructions 2-6

Operating Instructions

Features 13-16
Oven 10-12
Oven Thermostat 19
Sabbath Feature 17, 18
Self-Cleaning Oven 20, 21
Surface Units 7-9

Care and Cleaning

Aluminum Foil 12
Cooktop 27, 28
Knobs 24
Oven Door 22
Oven Heating Elements 23
Oven Interior 22
Painted Surfaces 26
Racks 24
Surface Units and Drip Pans 25

Installation Instructions

Anti-Tip Device 2, 29
Dimensions and Clearances 30
Electrical Connections 31-34
Flooring 30
Leveling 36
Preparation 30
Tools You Will Need 30

Troubleshooting Tips ... 37-40

Accessories 41

Consumer Support

Consumer Support Back Cover
Warranty 43

Write the model and serial numbers here:

Model # _____

Serial # _____

You can find them on a label under the cooktop. See the Lift-Up Cooktop section in this manual for instructions on how to lift the cooktop.

Owner's Manual and Installation Instructions

*Coil Top and
Radiant Top Models*

*Standard Clean Models
JAS02*


*Self-Clean Models
JAP02*


IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

WARNING

Read all safety instructions before using the product. Failure to follow these instructions may result in fire, electric shock, serious injury or death.

ANTI-TIP DEVICE



 WARNING

- All ranges can tip.
- BURNS or other SERIOUS INJURIES can result.
- **INSTALL and CHECK** the ANTI-TIP bracket following the instructions supplied with the bracket.

To reduce the risk of tipping the range, the range must be secured by a properly installed anti-tip bracket. See installation instructions shipped with the bracket for complete details before attempting to install.

For Freestanding Ranges:

To check if the bracket is installed and engaged properly, remove the storage drawer or kick panel and look underneath the range to see that the leveling leg is engaged in the bracket. On models without a storage drawer or kick panel, carefully tip the range forward. The bracket should stop the range within 4 inches. If it does not, the bracket must be reinstalled. If the range is pulled from the wall for any reason, always repeat this procedure to verify the range is properly secured by the anti-tip bracket.

Never completely remove the leveling legs or the range will not be secured to the anti-tip device properly.

For Slide-In Ranges:

To check if the bracket is installed and engaged properly, remove the storage drawer or kick panel and look underneath the range to see that the leveling leg is engaged in the bracket.

For Drop-In Ranges:

To check if the bracket is installed and engaged properly, lower the oven door and gently apply medium force at the handle end until movement of the range is detected. Continue pressing until the anti-tip bracket is engaged and movement stops. A small amount of movement is acceptable at the back of the range top, but it should be stable and not tip once the anti-tip bracket is engaged. If it does not, the bracket must be reinstalled.

If you did not receive an anti-tip bracket with your purchase, call 1.800.626.8774 to receive one at no cost (in Canada, call 1.800.561.3344). For installation instructions of the bracket, visit GEAppliances.com (in Canada, GEAppliances.ca).

WARNING

IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

The fiberglass insulation in self-clean ovens gives off a very small amount of carbon monoxide during the cleaning cycle. Exposure can be minimized by venting with an open window or using a ventilation fan or hood.

⚠ WARNING**GENERAL SAFETY INSTRUCTIONS**

- Use this appliance for its intended purpose as described in this Owner's Manual.
- Be sure your appliance is properly installed and grounded by a qualified installer in accordance with the provided installation instructions.
- Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Before performing any service, unplug the range or disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Do not leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to climb, sit or stand on any part of the appliance.
- **CAUTION:** Do not store items of interest to children above a range or on the backguard of a range—children climbing on the range to reach items could be seriously injured.
- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot surface units or heating elements. Do not use a towel or other bulky cloth in place of pot holders.
- Never use your appliance for warming or heating the room.
- Do not touch the surface units, the heating elements or the interior surface of the oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact the surface units, areas nearby the surface units or any interior area of the oven; allow sufficient time for cooling first. Other surfaces of the appliance may become hot enough to cause burns. Potentially hot surfaces include the cooktop, areas facing the cooktop, oven vent opening, surfaces near the opening and crevices around the oven door.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Do not use aluminum foil to line drip pans or anywhere in the oven, except as described in this manual. Foil can trap heat or melt, resulting in damage to the product and a shock or fire hazard.
- Avoid scratching or impacting glass doors, cook tops or control panels. Doing so may lead to glass breakage. Do not cook on a product with broken glass. Shock, fire or cuts may occur.
- Cook meat and poultry thoroughly—meat to at least an internal temperature of 160°F and poultry to at least an internal temperature of 180°F. Cooking to these temperatures usually protects against foodborne illness.

⚠ WARNING**KEEP FLAMMABLE MATERIALS AWAY FROM THE RANGE**

- Do not store or use flammable materials in an oven or near the cooktop, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.
- Never wear loose-fitting or hanging garments while using the appliance. These garments may ignite if they contact hot surfaces causing severe burns.
- Do not let cooking grease or other flammable materials accumulate in or near the range. Grease in the oven or on the cooktop may ignite.
- Clean ventilating hoods frequently. Grease should not be allowed to accumulate on the hood or filter.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

WARNING

IN THE EVENT OF A FIRE, TAKE THE FOLLOWING STEPS TO PREVENT THE FIRE FROM SPREADING:

- Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.
- If there is a fire in the oven during baking, smother the fire by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.
- If there is a fire in the oven during self-clean, turn the oven off and wait for the fire to go out. Do not force the door open. Introduction of fresh air at self-clean temperatures may lead to a burst of flame from the oven. Failure to follow this instruction may result in severe burns.

WARNING

COOKTOP SAFETY INSTRUCTIONS

- Never leave the surface units unattended at medium or high heat settings. Boilovers cause smoking and greasy spillovers that may catch on fire.
- Never leave oil unattended while frying. If allowed to heat beyond its smoking point, oil may ignite resulting in fire that may spread to surrounding cabinets. Use a deep fat thermometer whenever possible to monitor oil temperature.
- To avoid oil spillover and fire, use a minimum amount of oil when shallow pan-frying and avoid cooking frozen foods with excessive amounts of ice.
- Use proper pan size—select cookware having flat bottoms large enough to cover the surface heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of cookware to surface unit will also improve efficiency.
- Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop service; others may break because of the sudden change in temperature.
- To minimize the possibility of burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.
- When preparing flaming foods under a hood, turn the fan on.
- If power is lost to an electric cooktop while a surface unit is ON, the surface unit will turn back ON as soon as power is restored. In the event of power loss, failure to turn all surface unit knobs to the OFF position may result in ignition of items on or near the cooktop, leading to serious injury or death.

⚠ WARNING**RADIANT COOKTOP SAFETY INSTRUCTIONS** *(Some models)*

- Use care when touching the cooktop. The glass surface of the cooktop will retain heat after the controls have been turned off.
- Do not cook on a broken cooktop. If glass cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Avoid scratching the glass cooktop. The cooktop can be scratched with items such as knives, sharp instruments, rings or other jewelry, and rivets on clothing.
- Do not place or store items that can melt or catch fire on the glass cooktop, even when it is not being used. If the cooktop is inadvertently turned on, they may ignite. Heat from the cooktop or oven vent after it is turned off may cause them to ignite also.
- Use CERAMA BRYTE® ceramic Cooktop Cleaner and CERAMA BRYTE® Cleaning Pad to clean the cooktop. Wait until the cooktop cools and the indicator light goes out before cleaning. A wet sponge or cloth on a hot surface can cause steam burns. Some cleaners can produce noxious fumes if applied to a hot surface. Note: Sugar spills are an exception. They should be scraped off while still hot using an oven mitt and a scraper. See the Cleaning the glass cooktop section for detailed instructions.
- Read and follow all instructions and warnings on the cleaning cream label.

⚠ WARNING**COIL COOKTOP SAFETY INSTRUCTIONS** *(Some models)*

- Do not immerse or soak the removable surface units. Do not put them in a dishwasher. Do not self-clean the surface units in an oven. Doing so may cause them to fail presenting a burn or fire hazard.
- To avoid the possibility of a burn or electric shock, always be certain that the controls for all surface units are at the OFF position and all coils are cool before attempting to lift or remove a coil surface unit.
- Be sure the drip pans are not covered and are in place. Their absence during cooking could damage range parts and wiring.
- Do not use aluminum foil to line drip pans. Foil can trap heat or melt, resulting in damage to the product and a shock or fire hazard.

⚠ WARNING**OVEN SAFETY INSTRUCTIONS**

- Stand away from the range when opening the oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- Keep the oven vent unobstructed.
- Keep the oven free from grease buildup. Grease in the oven may ignite.
- Place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let pot holder contact hot heating element in oven.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Pull the oven rack to the stop-lock position when loading and unloading food from the oven. This helps prevent burns from touching hot surfaces of the door and oven walls.
- Do not leave items such as paper, cooking utensils or food in the oven when not in use. Items stored in an oven can ignite.
- Do not use aluminum foil to line the oven bottom. Foil can trap heat or melt, resulting in damage to the product and a shock or fire hazard.

IMPORTANT SAFETY INFORMATION.

READ ALL INSTRUCTIONS BEFORE USING.

⚠ WARNING

SELF-CLEANING OVEN SAFETY INSTRUCTIONS

(Some models)

The self-cleaning feature operates the oven at temperatures high enough to burn away food soils in the oven. Follow these instructions for safe operation.

- Before operating the self-clean cycle, remove pans, shiny metal oven racks and other utensils from the oven. Only gray porcelain-coated oven racks may be left in the oven. Do not use self-clean to clean other parts, such as drip pans or bowls.
- Before operating the self-clean cycle, wipe grease and food soils from the oven. Excessive amount of grease may ignite leading to smoke damage to your home.
- If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.
- Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

⚠ WARNING

WARMING DRAWER/LOWER OVEN DRAWER SAFETY INSTRUCTIONS

(Some models)

- The purpose of the warming drawer is to hold hot cooked foods at serving temperature. Bacteria will grow in food while it is below 140°F. Do not put cold food in warming drawer. Do not heat food for more than 2 hours. Failure to follow these instructions may result in foodborne illness.
- Do not leave paper products, plastics, canned food or combustible materials in the drawer. They may ignite.
- Do not touch the heating element or the interior surface of the drawer. These surfaces may be hot enough to cause burns.
- Use care when opening the drawer. Open the drawer a crack and let hot air or steam escape before removing or replacing food. Hot air or steam that escapes can cause burns to hands, face and/or eyes.
- Do not use aluminum foil to line the lower drawer. The foil will trap heat below, and upset the performance of the oven. Foil can melt and permanently damage the drawer bottoms.

Using the surface units.

GEAppliances.com

Throughout this manual, features and appearance may vary from your model.

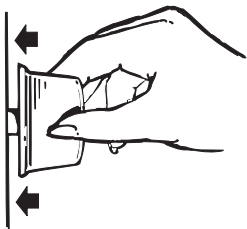
Surface Cooking Controls

Your surface units and controls are designed to give you a variety of heat settings for surface unit cooking.

At both **LO** and **HI** positions, there is a slight niche so control **clicks** at those positions; **HI** marks the highest setting; **LO**, the lowest setting.

In a quiet kitchen, you may hear slight **clicking** sounds during cooking, indicating heat settings selected are being maintained.

Switching heats to higher settings always shows a quicker change in temperature than switching to lower settings.



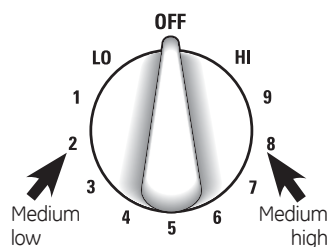
How to Set the Controls

- 1 Push the control knob in.
- 2 Turn either clockwise or counterclockwise to desired heat setting.

Control must be pushed in to set only from the **OFF** position.

When control is in any position other than **OFF**, you can turn it without pushing in.

Be sure you turn control to **OFF** when you finish cooking. An indicator light will glow when **ANY** surface unit is on.



Heat Setting Guide

HI – Quick start for cooking; bring water to boil.

MEDIUM HIGH – Fast fry, pan broil; maintain fast boil on large amount of food.

MED – Sauté and brown; maintain slow boil on large amount of food.

MEDIUM LOW – Cereal; maintain serving temperature of most foods.

LO – Cook after starting at HI; cook with little water in covered pan. Use to steam rice.

NOTE:

- 1 At **HI** or **MEDIUM HIGH**, never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.
- 2 At **LO**, melt chocolate, butter on small unit.

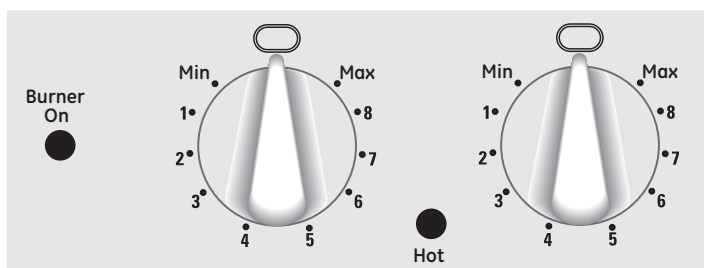
Cooking Tips

- Use medium- or heavyweight cookware. Aluminum cookware conducts heat faster than other metals. Cast-iron and coated cast-iron cookware is slow to absorb heat, but generally cooks evenly at low or medium heat settings. Steel pans may cook unevenly if not combined with other metals.
- Do not overfill cookware with fat that may spill over when adding food. Frosty foods bubble vigorously. Watch foods frying at high temperatures. Keep range and hood clean from accumulated grease.

- To conserve the most cooking energy, pans should be flat on the bottom, have straight sides and tight-fitting lids. Match the size of the saucepan to the size of the surface unit. A pan that extends more than an inch beyond the edge of the drip pan traps heat, which causes "crazing" (fine hairline cracks) on porcelain, and discoloration ranging from blue to dark gray on chrome drip pans.

Using the surface units. *(on some models)*

Throughout this manual, features and appearance may vary from your model.



Indicator Lights *(on radiant glass models only)*

A **Hot** indicator light will glow when any radiant element is hot and will remain on (even after the unit is turned off) until the surface is cool enough to touch.

A Burner On indicator light will glow when any surface unit is on.

Using the radiant surface units. *(on some models)*



Never cook directly on the glass.
Always use cookware.



Always place the pan in the center of
the surface unit you are cooking on.



About the radiant surface units...

The radiant cooktop features heating units beneath a smooth glass surface.

NOTE: A slight odor is normal when a new cooktop is used for the first time. It is caused by the heating of new parts and insulating materials and will disappear in a short time.

The surface unit will cycle on and off to maintain your selected control setting.

It is safe to place hot cookware on the glass surface even when the cooktop is cool.

Even after the surface units are turned off, the glass cooktop retains enough heat to continue cooking. To avoid overcooking, remove pans from the surface units when the food is cooked. Avoid placing anything on the surface unit until it has cooled completely.

Do not slide cookware across the cooktop because it can scratch the glass—the glass is scratch-resistant, not scratchproof.

- Water stains (mineral deposits) are removable using the cleaning cream or full-strength white vinegar.
- Use of window cleaner may leave an iridescent film on the cooktop. The cleaning cream will remove this discoloration.
- Don't store heavy items above the cooktop. If they drop onto the cooktop, they can cause damage.
- Do not use the surface as a cutting board.

Temperature Limiter

Every radiant surface unit has a temperature limiter.

The temperature limiter protects the glass cooktop from getting too hot.

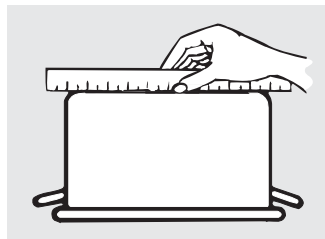
The temperature limiter may cycle the units off for a time if:

- the pan boils dry.
- the pan bottom is not flat.
- the pan is off-center.
- there is no pan on the unit.

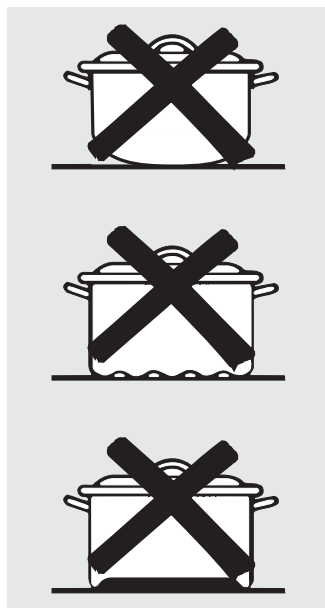
Selecting types of cookware for radiant glass cooktop models.

GEAppliances.com

The following information will help you choose cookware which will give good performance on glass cooktops.



Check pans for flat bottoms by using a straight edge.



Pans with rounded, curved, ridged or warped bottoms are not recommended.

Stainless Steel:

recommended

Aluminum:

heavy weight recommended

Good conductivity. Aluminum residues sometimes appear as scratches on the cooktop but can be removed if cleaned immediately. Because of its low melting point, thin weight aluminum should not be used.

Copper Bottom:

recommended

Copper may leave residues which can appear as scratches. The residues can be removed, as long as the cooktop is cleaned immediately. However, do not let these pots boil dry. Overheated metal can bond to glass cooktops. An overheated copper bottom pot will leave a residue that will permanently stain the cooktop if not removed immediately.

Porcelain Enamel on Cast Iron:

recommended if bottom of pan is coated

Porcelain Enamel on Steel:

not recommended

Heating empty pans can cause permanent damage to cooktop glass. The enamel can melt and bond to the ceramic cooktop.

Glass-ceramic:

not recommended

Poor performance. Will scratch the surface.

Stoneware:

not recommended

Poor performance. May scratch the surface.

Cast Iron:

not recommended - unless designed specifically for glass cooktops

Poor conductivity and slow to absorb heat. Will scratch the cooktop surface.

NOTE: Follow all cookware manufacturer's recommendations when using any type of cookware on the ceramic cooktop.

For Best Results



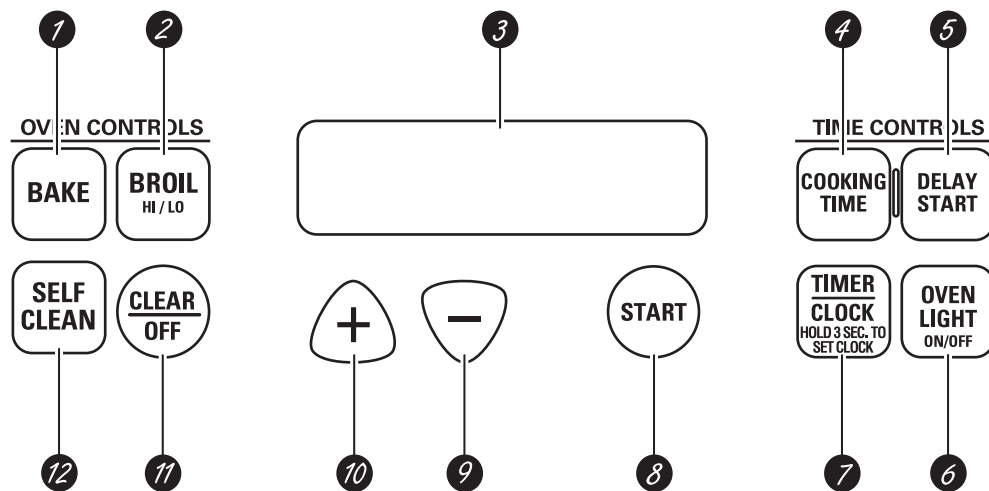
Do not place wet pans on the glass cooktop.

Do not use woks with support rings on the glass cooktop.

Use flat bottomed woks on the glass cooktop.

- Place only dry pans on the surface elements. Do not place lids on the surface elements, particularly wet lids
- Do not use woks that have support rings. This type of wok will not heat on glass surface elements.
- We recommend that you use only a flat-bottomed wok. They are available at your local retail store. The bottom of the wok should have the same diameter as the surface element to ensure proper contact.
- Some special cooking procedures require specific cookware such as pressure cookers or deep-fat fryers. All cookware must have flat bottoms and be the correct size.

Using the oven controls.



Oven Control, Clock, and Timer and Features and Settings

- 1 Bake Pad**
Touch to select the bake function.

Bake Light
Flashes while in edit mode - you can change the oven temperature at this point. Glows when the oven is in bake mode
- 2 Broil Hi/Lo Pad**
Touch to select the broil function.

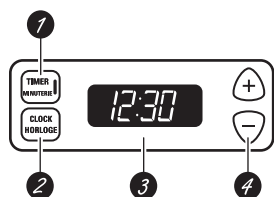
Broil Light
Flashes while in edit mode - you can switch from **Hi** to **Lo Broil** at this point. Glows when the oven is in broil mode.
- 3 Display**
Shows the operations you have selected, the time of day and the cooking status.
- 4 Cooking Time Pad**
Touch this pad and then touch the + or - pad to set the amount of time you want your food to cook. The oven will shut off when the cooking time has run out.
- 5 Delay Start Pad**
Use along with **Cooking Time** or **Self Clean** pads to set the oven to start and stop automatically at a time you set.
- 6 Oven Light On/Off Pad**
Touch to turn the oven light on or off.
- 7 Time/Clock Pad**
Touch this pad to select the time feature. Then press + and - pads to adjust the time.
To set the clock, touch this pad twice and hold 3 seconds and then touch the + and - pads. The time of day will flash in the display when the oven is first turned on.
- 8 Start Pad**
Must be touched to start any cooking.
- 9 - Pad**
Short taps to this pad will decrease the time or temperature by small amounts. Touch and hold the pad to decrease the time or temperature by larger amounts.
- 10 + Pad**
Short taps to this pad will increase the time or temperature by small amounts. Touch and hold the pad to increase the time or temperature by larger amounts.
- 11 Clear/Off Pad**
Touch to cancel ALL oven operations except the clock and timer.
- 12 Self Clean Pad**
Touch to select self-cleaning function. See the *Using the self-cleaning oven* section.

Clean Light
Flashes while in edit mode - you can change the length of time for the self-clean cycle at this point. Glows when the oven is in the self-clean cycle. After the self-clean cycle, the light will turn off. Unlatch the door.

If "F-" and a number or letter" flash in the display and the oven control signals, this indicates a function error code. Touch the **Clear/Off** pad. Allow the oven to cool for one hour. Put the oven back into operation. If the function error code repeats, disconnect the power to the oven and call for service.

Using the oven for broiling.

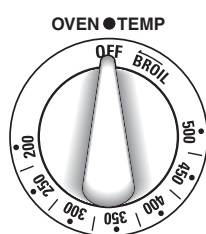
GEAppliances.com



Appearance may vary.

Clock and Timer (on some models)

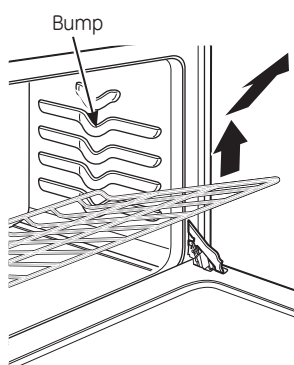
- 1** **TIME Pad**
Touch this pad to select the timer feature.
- 2** **CLOCK Pad**
Touch this pad before setting the clock.
- 3** **Display**
Shows the time of day and the time set for the timer, cook time or start time.
- 4** **SET +/- Pads**
These pads allow you to set the clock and timer.



Oven Temperature Knob (on some models)

Turn this knob to the setting you want.

The oven cycling light glows until the oven reaches your selected temperature, then goes off and on with the oven element(s) during cooking.



Before you begin...

To avoid possible burns, place the shelves in the desired position before you turn the oven on.

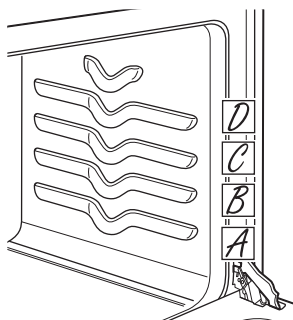
The racks have stop-locks, so that when placed correctly on the rack supports (A through E), they will stop before coming completely out and will not tilt.

When placing and removing cookware, pull the rack out to the bump on the rack support.

To remove a rack, pull it toward you, tilt the front end up and pull it out.

To replace, place the end of the rack (stop-locks) on the support, tilt up the front and push the rack in.

NOTE: The rack is not designed to slide out at the special low rack (R) position.

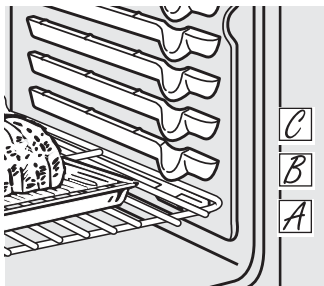


Oven Shelf Positions

The oven has four shelf supports—A (bottom), B, C and D (top).

The oven has 4 shelf positions.

Using the oven.



How to Set the Oven for Baking

- 1 Touch the **Bake** pad.
- 2 Touch the **+** or **-** pads to set the desired temperature.
- 3 Touch the **Start** pad.
- 4 Check food for doneness at minimum time on recipe. Cook longer if necessary.
- 5 Touch the **Clear/Off** pad when cooking is complete.

Preheating and Pan Placement

Preheat the oven if the recipe calls for it. To preheat, set the oven at the correct temperature. Preheating is necessary for good results when baking cakes, cookies, pastries and breads.

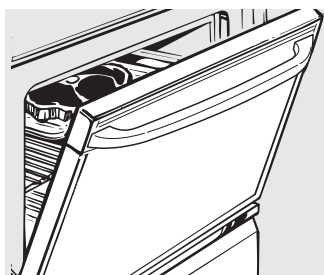
For ovens without a preheat indicator light or tone, preheat 10 minutes.

Baking results will be better if the food is centered in the oven as much as possible. Angel Pans should not touch each other or the walls of the oven. If you need to use two racks, stagger the pans so one is not directly above the other. Leave approximately 1 1/2" between pans and from the front, back and sides of oven wall.

Aluminum Foil

Do not use aluminum foil to line oven bottoms. The foil will trap heat below, and upset the performance of the oven. Foil can melt and permanently damage the oven bottom. Damage from improper use of aluminum foil is not covered by the product warranty.

Foil may be used to catch spills by placing a sheet on a lower rack, several inches below the food. Do not use more foil than necessary, and never entirely cover an oven rack with aluminum foil. Keep foil at least 1 1/2" from the oven walls to prevent poor heat circulation.



How to Set the Oven for Broiling

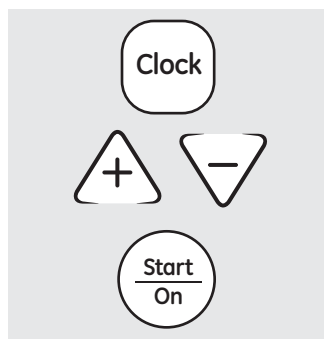
- 1 Place the meat or fish on a broiler grid in a broiler pan designed for broiling.
- 2 Touch the **Broil Hi/Lo** pad once for **Hi Broil**. To change to **Lo Broil**, touch the **Broil Hi/Lo** pad again.
- 3 Touch the **Start** pad.
- 4 When broiling is finished, touch the **Clear/Off** pad.

If your oven is connected to 208 volts, rare steaks may be broiled by preheating the broiler and positioning the oven shelf one position higher.

Using the clock and timer.

GEAppliances.com

Not all features are on all models.



Make sure the clock is set to the correct time of day.

To Set the Clock

The clock must be set to the correct time of day for the automatic oven timing functions to work properly. The time of day cannot be changed during a delayed cooking or a delayed self-cleaning cycle.

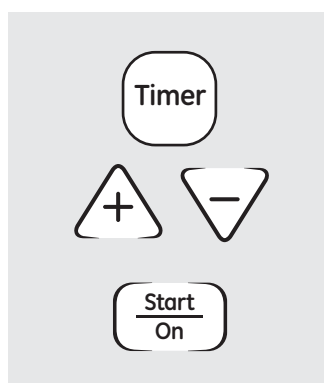
- 1 Touch the **Clock** pad twice.
- 2 Touch the + or – pads.

If the + or – pads are not touched within one minute after you touch the **Clock** pad, the

display reverts to the original setting. If this happens, touch the **Clock** pad twice and reenter the time of day.

- 3 Touch the **Start/On** pad until the time of day shows in the display. This enters the time and starts the clock.

To check the time of day when the display is showing other information, simply touch the **Clock** pad. The time of day shows until another pad is touched.



The timer is a minute timer only.
The **Off** pad does not affect the timer.

To Set the Timer

The timer does not control oven operations. The maximum setting on the timer is 9 hours and 59 minutes.

- 1 Touch the **Timer** pad.
- 2 Touch the + or – pads until the amount of time you want shows in the display. The maximum time that can be entered in minutes is 59. Times more than 59 minutes should be changed to hours and minutes.

If you make a mistake, touch the **Timer** pad and begin again.

- 3 Touch the **Start/On** pad. The time will start counting down, although the display does not change until one minute has passed.

- 4 When the timer reaches :00, the control will beep 3 times followed by one beep every 6 seconds until the **Timer** pad is touched.

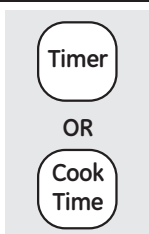
To Reset the Timer

If the display is still showing the time remaining, you may change it by touching the **Timer** pad, then touching the + or – pads until the time you want appears in the display.

If the remaining time is not in the display (clock, delay start or cooking time are in the display), recall the remaining time by touching the **Timer** pad and then touching the + or – pads to enter the new time you want.

To Cancel the Timer

Touch the **Timer** pad twice.



End of Cycle Tones (on some models)

Clear the tones by pressing the pad of the function you are using.

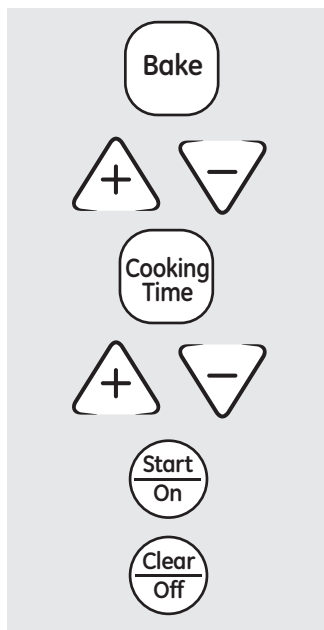
Power Outage

If a flashing time is in the display, you have experienced a power failure. Reset the clock.

To reset the clock, touch the **CLOCK** pad twice. Enter the correct time of day by touching the + or – pads. Touch the **START/ON** pad.

Using the timed baking and roasting features. *(on some models)*

NOTE: Foods that spoil easily—such as milk, eggs, fish, stuffings, poultry and pork—should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.



How to Set an Immediate Start and Automatic Stop

The oven will turn on immediately and cook for a selected length of time. At the end of the cooking time, the oven will turn off automatically.

- 1 Touch the **Bake** pad.
- 2 Touch the + or – pads to set the oven temperature.
- 3 Touch the **Cooking Time** pad.

NOTE: If your recipe requires preheating, you may need to add additional time to the length of the cooking time.

- 4 Touch the + or – pads to set the baking time.

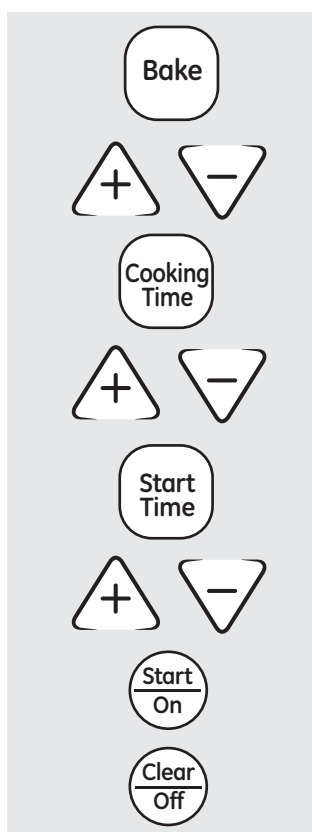
The oven temperature and the cooking time that you entered will be displayed.

- 5 Touch the **Start** pad.

The display shows the oven temperature that you set and the cooking time countdown. The display starts changing once the temperature reaches 100°F.

The oven will continue to cook for the programmed amount of time, then shut off automatically.

Touch the **Clear/Off** pad to clear the display.



How to Set a Delayed Start and Automatic Stop

You can set the oven control to delay-start the oven, cook for a specific length of time and then turn off automatically.

Make sure the clock shows the correct time of day.

- 1 Touch the **Bake** pad.
 - 2 Touch the + or – pads to set the oven temperature.
 - 3 Touch the **Cooking Time** pad.
- NOTE:** If your recipe requires preheating, you may need to add additional time to the length of the cooking time.

- 4 Touch the + or – pads to set the desired length of cooking time.
- 5 Touch the **Delay Start** pad.
- 6 Touch the + or – pads to set the time of day you want the oven to turn on and start cooking.
- 7 Touch the **Start** pad.

NOTE: An attention tone will sound if you are using timed baking and do not touch the **Start** pad.

If you would like to check the times you have set, touch the **Delay Start** pad to check the start time you have set or touch the **Cooking Time** pad to check the length of cooking time you have set.

When the oven turns on at the time of day you have set, the display will show the changing temperature (starting at 100°F) and the cooking time countdown.

At the end of timed baking, the oven will turn off. The end-of-cycle tone will sound.

- 8 Touch the **Clear/Off** pad to cancel if necessary.

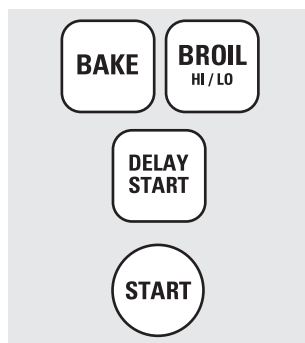
Special features of your oven control.

GEAppliances.com

Your new touch pad control has additional features that you may choose to use. The following are the features and how you may activate them.

The special feature modes can only be activated while the display is showing the time of day. They remain in the control's memory until the steps are repeated.

When the display shows your choice, touch the Start/On pad. The special features will remain in memory after a power failure.



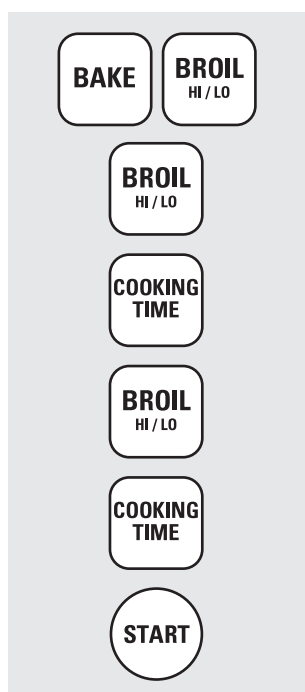
12 Hour Shut-Off

With this feature, should you forget and leave the oven on, the control will automatically turn off the oven after 12 hours during baking functions or after 3 hours during a broil function.

If you wish to turn **OFF** this feature, follow the steps below.

- 1 Touch the **Bake** and **Broil Hi/Lo** pads at the same time for 3 seconds until the display shows **SF**.

- 2 Touch the **Delay Start** pad. The display will show **12 shdn** (12 hour shut-off). Touch the **Delay Start** pad again and the display will show **no shdn** (no shut-off).
- 3 Touch the **Start** pad to activate the no shut-off and leave the control set in this special features mode.

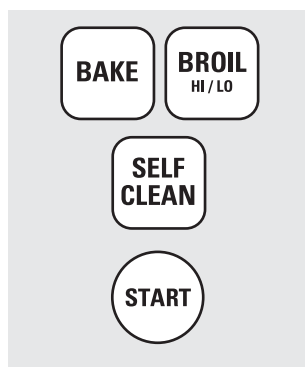


Fahrenheit or Celsius Temperature Selection

Your oven control is set to use the Fahrenheit temperature selections but you may change this to use the Celsius selections.

- 1 Touch the **Bake** and **Broil Hi/Lo** pads at the same time for 3 seconds until the display shows **SF**.
- 2 Touch the **Broil Hi/Lo** and **Cooking Time** pads at the same time for 2 seconds. The display will show **F** (Fahrenheit).

- 3 Touch the **Broil Hi/Lo** and **Cooking Time** pads again at the same time for 2 seconds. The display will show **C** (Celsius).
- 4 Touch the **Start** pad.



Control Lockout

Your control will allow you to lock down the touch pads so they cannot be activated when touched.

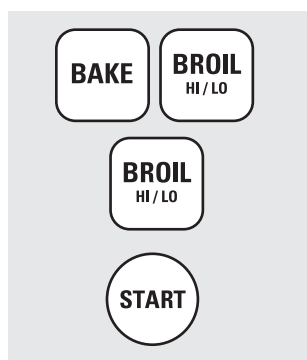
- 1 Touch the **Bake** and **Broil Hi/Lo** pads at the same time for 3 seconds until the display shows **SF**.
- 2 Touch the **Self Clean** pad. The display will show **Loc Off**.
Touch the **Self Clean** pad again. The display will show **Loc On**.

- 3 Touch the **Start** pad to activate the control lockout feature and leave the control set in this special features mode.

When this feature is on and the touch pads are touched the control will beep and the display will show **Loc**.

NOTE: The control lockout mode will not affect the Timer/Clock and Oven Light On/Off touch pads.

Special features of your oven control.



Tones at the End of a Timed Cycle

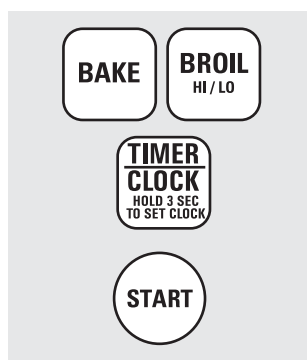
At the end of a timed cycle, 3 short beeps will sound followed by one beep every 6 seconds until the Clear/Off pad is touched. This continuous 6 second beep may be canceled.

To cancel the 6 second beep:

- 1 Touch the **Bake** and **Broil Hi/Lo** pads at the same time for 3 seconds until the display shows **SF**.

- 2 Touch the **Broil Hi/Lo** pad. The display shows **Con Beep** (continuous beep). Touch the **Broil Hi/Lo** pad again. The display shows **Beep**. (This cancels the one beep every 6 seconds.)

- 3 Touch the **Start** pad.



12 Hour, 24 Hour or Clock Black-Out

Your control is set to use a 12 hour clock.

If you would prefer to have a 24 hour military time clock or black-out the clock display, follow the steps below.

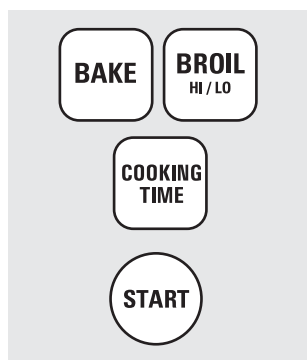
- 1 Touch the **Bake** and **Broil Hi/Lo** pads at the same time for 3 seconds until the display shows **SF**.

- 2 Touch the **Timer/Clock** pad once. The display will show **12 hr**. If this is the choice you want, touch the **Start** pad.

Touch the **Timer/Clock** pad again to change to the 24 hour military time clock. The display will show **24 hr**. If this is the choice you want touch the **Start** pad.

Touch the **Timer/Clock** pad again to black-out the clock display. The display will show **Off**. If this is the choice you want, touch the **Start** pad.

NOTE: If the clock is in the black-out mode you will not be able to use the Delay Start function.



Cook and Hold

Your new control has a cook and hold feature that keeps cooked foods warm for up to 3 hours after Timed Baking or Roasting is finished.

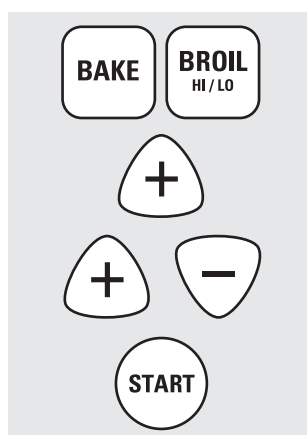
NOTE: This feature can only be programmed to work with Timed Baking or Roasting. (See the Using the timed baking and roasting features section.) After Timed Baking or Roasting has automatically stopped, the programmed Cook and Hold will automatically start.

To activate this feature for use after Timed Baking or Roasting, follow the steps below:

- 1 Touch the **Bake** and **Broil Hi/Lo** pads at the same time for 3 seconds until the display shows **SF**.

- 2 Touch the **Cooking Time** pad. The display will show **Hld Off**. Touch the **Cooking Time** pad again to activate the feature. The display will read **Hld On**.

- 3 Touch the **Start** pad to activate the cook and hold feature and leave the control set in this special features mode.



Changing the Speed of the + or - Pads

As you use the + or - pads when setting a time or temperature, you may notice the display changes slowly. This special feature allows you to change the speed. To set the speed you prefer, follow the steps below:

- 1 Touch the **Bake** and **Broil Hi/Lo** pads at the same time for 3 seconds until the display shows **SF**.

- 2 Touch the + pad. The display will show you a set speed between 1 and 5.

- 3 Touch the + pad to increase the speed down to the number 1.

Touch the - pad to decrease the speed down to the number 1.

- 4 Touch **Start** to activate the setting and leave the control set in this special features mode..

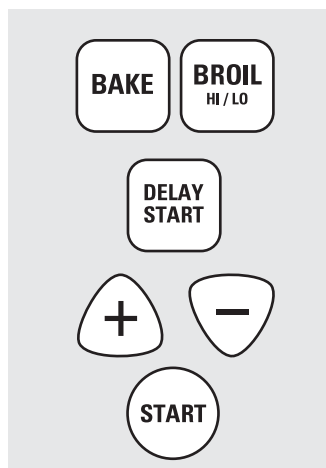
Using the Sabbath feature. (on some models)

(Designed for use on the Jewish Sabbath and Holidays)

GEAppliances.com

The Sabbath feature can be used for baking only. It cannot be used for broiling, self-cleaning, convection baking, steam cleaning or delay start cooking.

NOTE: The oven light comes on automatically (on some models) when the door is opened and goes off when the door is closed. The bulb may be removed. See the Oven Light Replacement section. On models with a light switch on the control panel, the oven light may be turned on and left on.



When the display shows \supset the oven is set in Sabbath. When the display shows $\supset \subset$ the oven is baking/roasting.

How to Set Sabbath Feature for Regular Baking

NOTE: To understand how the oven control works, practice using regular baking (non-Sabbath) before entering Sabbath mode.

Make sure the clock shows the correct time of day and the oven is off.

- 1 Touch and hold both the **Bake** and **Broil Hi/Lo** pads, at the same time, until the display shows **SF**.

NOTE: If bake or broil appears in the display, the **Bake** and **Broil Hi/Lo** pads were not touched at the same time. Touch the **Clear/Off** pad and begin again.

- 2 Tap the **Delay Start** pad until **Sab bAtH** appears in the display.
- 3 Touch the **Start** pad and \supset will appear in the display.
- 4 Touch the **Bake** pad. No signal will be given.

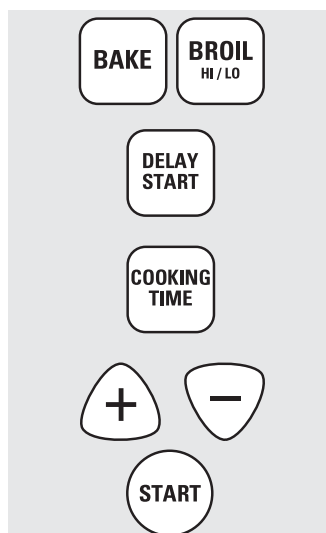
- 5 The preset starting temperature will automatically be set to 350°. Tap the + or – pads to increase or decrease the temperature in 5° increments. The temperature can be set between 170° and 550°. No signal or temperature will be given.

- 6 Touch the **Start** pad.

- 7 After a random delay period of approximately 30 seconds to 1 minute, $\supset \subset$ will appear in the display indicating that the oven is baking/roasting. If $\supset \subset$ doesn't appear in the display, start again at Step 4.

To adjust the oven temperature, touch the **Bake** pad and tap the + or – pad to increase or decrease the temperature in 5° increments. Touch the **Start** pad.

NOTE: The **Clear/Off** and **Cooking Time** pads are active during the Sabbath feature.



When the display shows \supset the oven is set in Sabbath. When the display shows $\supset \subset$ the oven is baking/roasting.

How to Set Sabbath Feature for Timed Baking/Roasting—Immediate Start and Automatic Stop

NOTE: To understand how the oven control works, practice using regular (non-Sabbath) Immediate Start and Automatic Stop before entering the Sabbath mode.

Make sure the clock shows the correct time of day.

- 1 Touch and hold both the **Bake** and **Broil Hi/Lo** pads, at the same time, until the display shows **SF**.

NOTE: If bake or broil appears in the display, the **Bake** and **Broil Hi/Lo** pads were not touched at the same time. Touch the **Clear/Off** pad and begin again.

- 2 Tap the **Delay Start** pad until **Sab bAtH** appears in the display.
- 3 Touch the **Start** pad and \supset will appear in the display.
- 4 Touch the **Cooking Time** pad.
- 5 Touch the + or – pads to set the desired length of cooking time between 1 minute and 9 hours and 59 minutes. The cooking time that you entered will be displayed.
- 6 Touch the **Start** pad.
- 7 Touch the **Bake** pad. No signal will be given.
- 8 The preset starting temperature will automatically be set to 350°. Tap the + or – pads to increase or decrease the temperature in 25° increments. The temperature can be set between 175° and 550°. No signal or temperature will be given.

- 9 Touch the **Start** pad.

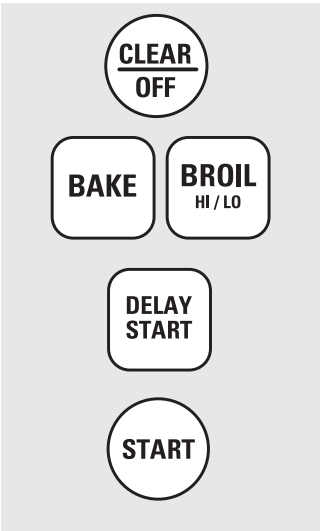
- 10 After a random delay period of approximately 30 seconds to 1 minute, $\supset \subset$ will appear in the display indicating that the oven is baking/roasting. If $\supset \subset$ doesn't appear in the display, start again at Step 7.

To adjust the oven temperature, touch the **Bake** pad and tap the + or – pads to increase or decrease the temperature in 25° increments. Touch the **Start** pad.

When cooking is finished, the display will change from $\supset \subset$ to \supset indicating that the oven has turned **Off** but is still set in Sabbath. Remove the cooked food.

Using the Sabbath feature. *(on some models)*

(Designed for use on the Jewish Sabbath and Holidays)



How to Exit the Sabbath Feature

- 1 Touch the **Clear/Off** pad.
- 2 If the oven is cooking, wait for a random delay period of approximately 30 seconds to 1 minute, until only ? is in the display.
- 3 Touch and hold **both** the **Bake** and **Broil Hi/Lo** pads, **at the same time**, until the display shows **SF**.
- 4 Tap the **Delay/Start** pad until **12 shdn** or **no shdn** appears in the display. **12 shdn** indicates that the oven will automatically turn off after 12 hours. **no shdn** indicates that the oven will not automatically turn off.
- 5 Touch the **Start** pad.

NOTE: If a power outage occurred while the oven was in Sabbath, the oven will automatically turn off and stay off even when the power returns. The oven control must be reset.

Temperature Conversions

Fahrenheit°	140	150	170	200	250	275	300	325	350	375	400	425	450	475	500	525	550
Celsius°	60	65	70	95	120	135	150	160	175	190	205	220	230	245	260	275	290

Power Outage

If a flashing time is in the display, you have experienced a power failure. Reset the clock.

To reset the clock, touch the **Clock** pad. Enter the correct time of day by touching the **+** or **-** pads. Touch the **Start/On** pad.

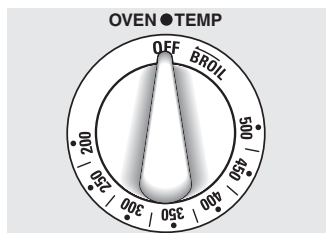
Adjust the oven thermostat—Easy to do yourself!

GEAppliances.com

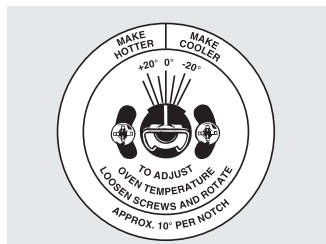
You may find that your new oven cooks differently than the one it replaced. Use your new oven for a few weeks to become more familiar with it. If you still think your new oven is too hot or too cold, you can adjust the thermostat yourself.

Do not use thermometers, such as those found in grocery stores, to check the temperature setting of your oven. These thermometers may vary 20–40°F.

NOTE: This adjustment will not affect the broiling temperatures or the self cleaning temperatures (on some models). The adjustment will be retained after a power failure.



Front of OVEN TEMP knob
(knob appearance may vary)



Back of OVEN TEMP knob

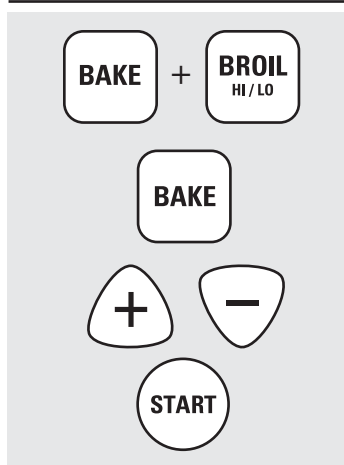
To Adjust the Thermostat with this Type of Knob

- 1 Pull the OVEN TEMP knob off the shaft and look at the back of the knob and note the current setting **before** making any adjustments.
- 2 Loosen both screws on the back of the knob.
- 3 **To increase** the oven temperature, move the pointer toward the words **"Make Hotter"**.

To decrease the oven temperature, turn the pointer toward the words **"Make Cooler"**.

Each notch changes the oven temperature by 10°F.

- 4 Tighten the screws.
- 5 Replace the knob, matching the flat area of the knob to the shaft, and check performance.



To Adjust the Thermostat on Other Models

- 1 Touch the **Bake** and **Broil** pads at the same time for 2 seconds until the display shows **SF**.
 - 2 Touch the **Bake** pad. A two digit number shows in the display.
 - 3 The oven temperature can be adjusted up to (+) 35°F hotter or (-) 35°F cooler. Touch the + pad to increase the temperature in 1 degree increments.
- Touch the - pad to decrease the temperature in 1 degree increments.

- 4 When you have made the adjustment, touch the **Start/On** pad to go back to the time of day display. Use your oven as you would normally.

NOTE: This adjustment will not affect the broiling or self-cleaning temperatures. It will be retained in memory after a power failure.

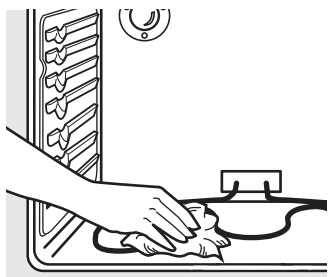
The type of margarine will affect baking performance!

Most recipes for baking have been developed using high-fat products such as butter or margarine (80% fat). If you decrease the fat, the recipe may not give the same results as with a higher fat product.

Recipe failure can result if cakes, pies, pastries, cookies or candies are made with low-fat spreads. The lower the fat content of a spread product, the more noticeable these differences become.

Federal standards require products labeled "margarine" to contain at least 80% fat by weight. Low-fat spreads, on the other hand, contain less fat and more water. The high moisture content of these spreads affects the texture and flavor of baked goods. For best results with your old favorite recipes, use margarine, butter or stick spreads containing at least 70% vegetable oil.

Using the self-cleaning oven. *(on some models)*



Wipe up heavy soil on the oven bottom.

Before a Clean Cycle

The oven must be cool in order to set the self-clean cycle.

We recommend venting your kitchen with an open window or using a ventilation fan or hood during the first self-clean cycle.

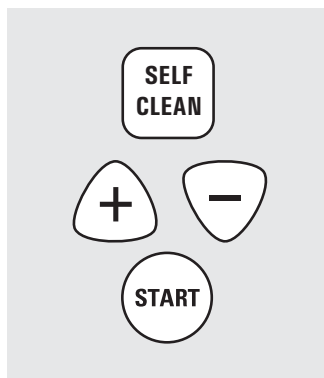
Remove broiler pan, broiler grid, all cookware and any aluminum foil from the oven.

The shiny, silver-colored oven racks (on some models) can be self-cleaned, but they will darken, lose their luster and become hard to slide.

Do not use abrasives or oven cleaners. Clean the top, sides and outside of the oven door with soap and water.

Make sure the oven light bulb cover (on some models) is in place and the oven light is off.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any oven. Move birds to another well-ventilated room.



How to Set the Oven for Cleaning

- 1 Touch the **Self Clean** pad.
- 2 Using the + or - pad, enter the desired clean time, if a time other than 4 hours is needed.

Clean cycle time is normally 4 hours. You can change the clean time to any time between 2.5 and 5 hours, depending on how dirty your oven is.

- 3 Touch the **Start** pad.

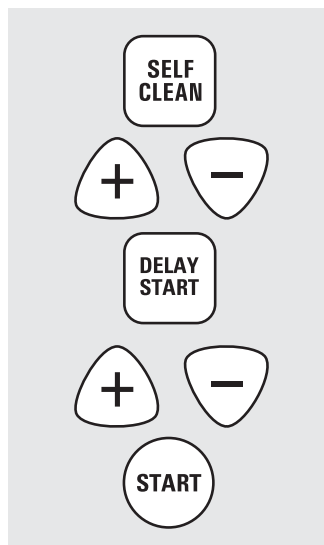
The door locks automatically. The display will show the clean time remaining. It will not be possible to open the oven door until the temperature drops below the lock temperature and the Locked Door light goes off.

When the Locked Door light is off, open the door.

- The words Lock Door will flash and the oven control will signal if you set the clean cycle and forget to close the oven door.
- To stop a clean cycle, touch the Clear/Off pad. When the Locked Door light goes off indicating the oven has cooled below the locking temperature, open the door.

NOTE: For heavily soiled ovens use maximum self clean cycle time (5 hours).

The oven door must be closed and all controls must be set correctly for the cycle to work properly.



How to Delay the Start of Cleaning

- 1 Touch the **Self Clean** pad.
- 2 Using the + or – pads, enter the desired clean time.
- 3 Touch the **Delay Start** pad.
- 4 Using the + or – pad, enter the time of day you want the clean cycle to start.
- 5 Touch the **Start** pad.

The door locks automatically. The display will show the start time. It will not be possible to open the oven door until the temperature drops below the lock temperature and the **Locked Door** light goes off.

When the **Locked Door** light goes off, open the door.

After a Clean Cycle

You may notice some white ash in the oven. Wipe it up with a damp cloth after the oven cools.

If white spots remain, remove them with a soap-filled steel wool pad and rinse thoroughly with a vinegar and water mixture.

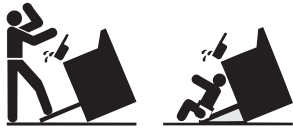
These deposits are usually a salt residue that cannot be removed by the clean cycle.

If the oven is not clean after one clean cycle, repeat the cycle.

- You cannot set the oven for cooking until the oven is cool enough for the door to unlock.
- Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel. Do not spray with Pam® or other lubricant sprays.

Care and cleaning of the range.

Be sure electrical power is off and all surfaces are cool before cleaning any part of the range.



⚠ WARNING:

If your range is removed for cleaning, servicing or any reason, be sure the anti-tip device is reengaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and cause injury.

Oven Interior (on standard-clean models)

With proper care, the porcelain enamel finish on the inside of the oven—top, bottom, sides, back and inside of the door—will stay new-looking for years.

Let the range cool before cleaning. We recommend that you wear rubber gloves when cleaning the range.

Soap and water will normally do the job. Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner. Soap-filled scouring pads may also be used.

IMPORTANT: Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface. They may cause a dull spot even after cleaning.

Household ammonia may make the cleaning job easier. Place 1/2 cup in a shallow glass or pottery container in a cold oven overnight. The

ammonia fumes will help loosen the burned-on grease and food.

If necessary, you may use an oven cleaner. Follow the package directions.

Do not spray oven cleaner on the electrical controls and switches because it could cause a short circuit and result in sparking or fire.

Do not allow a film from the cleaner to build up on the temperature sensor—it could cause the oven to heat improperly. (The sensor is located at the top of the oven.) Carefully wipe the sensor clean after each oven cleaning, being careful not to move the sensor as a change in its position could affect how the oven bakes.

Do not spray any oven cleaner on the oven door, handles or any exterior surface of the oven, cabinets or painted surfaces. The cleaner can damage these surfaces.

To clean the inside of the door:

- Do not allow excess water to run into any holes or slots in the door.
- Soap and water will normally do the job. Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner. Soap-filled scouring pads may also be used.

Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface. They may cause a dull spot even after cleaning.

To clean the outside of the door:

- Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door. Do not let water drip into the vent openings.
- Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. When surface is cool, clean and rinse.
- Do not use oven cleaners, cleaning powders or harsh abrasives on the outside of the door.

To clean the outside of the gasket

The gasket is designed with a gap at the bottom to allow for proper air circulation.

Because the area inside the gasket is cleaned during the self-clean cycle, you do not need to clean this by hand on self-clean models.

The area outside the gasket and the front frame can be cleaned with a soap-filled steel-wool pad, hot water and detergent. Rinse well with a vinegar and water solution.

Do not rub or clan the door gasket - it has an extremely low resistance to abrasion.

If you notice the gasket becoming worn, frayed or damaged in any way, or if it has become displaced on the door, you should have it replaced.

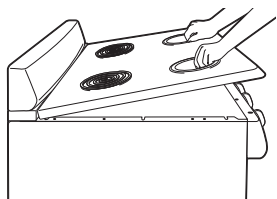
Porcelain Enamel Cooktop

The porcelain enamel finish is sturdy but breakable if misused. This finish is acid-resistant. However, any acidic foods spilled (such as fruit juices, tomato or vinegar) should not be permitted to remain on the finish.

If acids spill on the cooktop while it is hot, use a dry paper towel or cloth to wipe it up right

away. When the surface has cooled, wash with soap and water. Rinse well.

For other spills such as fat splatterings, wash with soap and water or cleansing powders after the surface has cooled. Rinse well. Polish with a dry cloth.



Lift-Up Cooktop

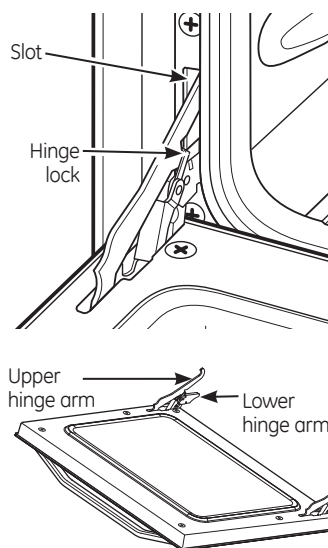
Clean the area under the cooktop often. Built-up soil, especially grease, may catch on fire.

To make cleaning easier, the cooktop may be lifted up and propped open.

Be sure all surface units are turned off before raising the cooktop.

Remove the front surface and drip pans. See the *Surface Units and Drip Pans* section. Grasp the two front surface unit wells and lift the cooktop up and prop it open with the prop rod provided.

After cleaning underneath the cooktop with hot, soapy water and a clean cloth, hold the cooktop up, return the prop rod to its storage position and lower the cooktop until it snaps into position. Be careful not to pinch your fingers. Replace the two front drip pans and surface units. See the *Surface Units and Drip Pans* section.



Lift-Off Oven Door

The oven door is removable, but it is heavy. You may need help removing and replacing the door.

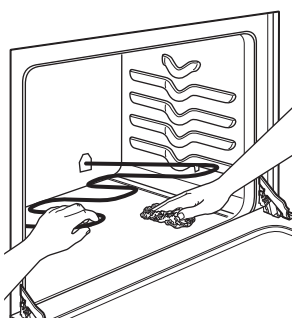
To remove the door:

- 1 Open the door to the full open position.
- 2 Pull the hinge locks up over the hinge hooks on both sides.
- 3 Grasp the door firmly on each side, lift slightly and pull it straight out and away from the oven.

To replace the door:

- 1 Firmly grasp both sides of the door at the top.
- 2 Insert and seat the upper and lower hinge arms into the oven slots.
- 3 Push the hinge locks down from the hinge hooks.
- 4 Close the oven door and make sure it is working properly. If it is not working properly, remove and replace it following the above steps.

DO NOT ATTEMPT TO CLOSE THE DOOR UNTIL THIS STEP IS COMPLETE. THE HINGE OR DOOR COULD BE DAMAGED.



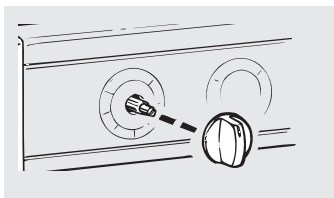
Oven Heating Elements

Do not clean the bake element or the broil element. Any soil will burn off when the elements are heated.

The bake element can be lifted gently to clean the oven floor. Do not attempt to clean any oven surface when any burner element is on. Always wear protective hand-wear when cleaning interior oven surfaces or surfaces near

heating elements. If spillovers, residue or ash accumulate around the bake element, gently wipe around the element with warm water.

Care and cleaning of the range.



Pull the knob straight off the stem.

Control Panel and Knobs

It's a good idea to wipe the control panel after each use of the oven. Use a damp cloth to clean or rinse. For cleaning, use mild soap and water or a 50/50 solution of vinegar and water. For rinsing, use clean water. Polish dry with a soft cloth.

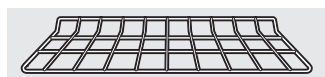
Do not use abrasive cleansers, strong liquid cleaners, plastic scouring pads or oven cleaners on the control panel—they will damage the finish.

The control knobs may be removed for easier cleaning.

Make sure the knobs are in the **OFF** positions and pull them straight off the stems for cleaning.

The knobs can be cleaned in a dishwasher or they may also be washed with soap and water. Make sure the inside of the knobs are dry before replacing.

Replace the knobs, in the **OFF** position to ensure proper placement.

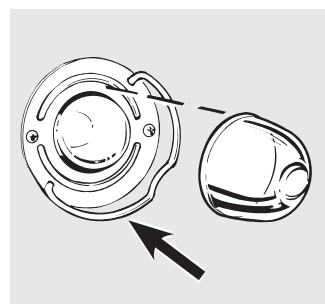


Oven Racks

Clean the oven racks with an abrasive cleanser or scouring pad. After cleaning, rinse the racks with clean water and dry with a clean cloth.

NOTE: Take the racks out of the oven before you begin the self-clean cycle or they may discolor.

To make the racks slide more easily, apply a small amount of vegetable oil or cooking oil to a paper towel and wipe the edges of the oven racks with the paper towel.



Wire cover holder

Oven Light Replacement (on some models)

Be sure to let the light cover and bulb cool completely.

To remove the cover:

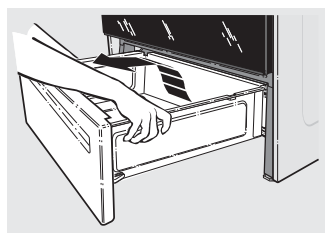
- 1 Hold a hand under the cover so it doesn't fall when released. With fingers of the same hand, firmly push back the wire cover holder. Lift off the cover.

Do not remove any screws to remove the cover.

- 2 Replace bulb with a 40-watt appliance bulb.

To replace the cover:

- 1 Place it into groove of the light receptacle. Pull wire forward to the center of the cover until it snaps into place.
- 2 Connect electrical power to the range.



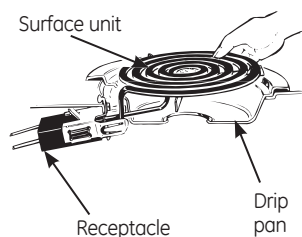
Storage Drawer Removal (on some models)

To remove the drawer:

- 1 Pull the drawer out all the way.
- 2 Tilt up the front and remove it.

To replace the drawer:

- 1 Insert glides at the back of the drawer beyond the stop on range slides.
- 2 Lift the drawer if necessary to insert easily.
- 3 Let the front of the drawer down, then push in to close.



Surface Units (on some models)

Be sure all the controls are turned to OF and the surface units are cool before attempting to remove them.

To clean the surface units, turn the control to the highest setting for a minute. The coils will burn off any soil.

To remove a surface unit:

To remove the drip pans for cleaning, the surface units must be removed first.

Lift the surface unit about 1 inch above the drip pan and pull it out.

Do not lift the surface unit more than 1 inch. If you do, it may not lie flat on the drip pan when you plug it back in.

Repeated lifting of the surface unit more than 1 inch above the drip pan can permanently damage the receptacle.

To replace a surface unit:

Replace the drip pan into the recess in the cooktop. Make sure the opening in the pan lines up with the receptacle.

Insert the terminals of the surface unit through the opening in the drip pan and into the receptacle.

Guide the surface unit into place so it rests evenly.

IMPORTANT:

Do not immerse the surface units in liquids of any kind.

Do not clean the surface units in a dishwasher.

Do not bend the surface unit plug terminals.

Do not attempt to clean, adjust or in any way repair the plug-in receptacle.

Drip Pans (if included)

Remove the surface units. Then lift out the drip pans.

Place them in a covered container (or a plastic bag) with 1/4 cup ammonia and let soak several hours or overnight. Wash, rinse well and dry.

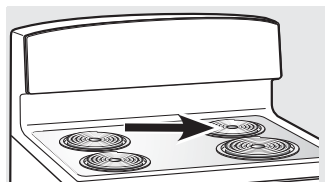
The drip pans may also be cleaned in a dishwasher.

Clean the area under the drip pans often. Built-up soil, especially grease, may catch fire.

Do not cover the drip pans with foil. Using foil so close to the receptacle could cause shock, fire or damage to the range.

NOTE: Do not clean the drip pans in a self-cleaning oven.

Care and cleaning of the range.



Oven Vent

On glass cooktop models, the oven vent is located behind the right-rear surface unit.

On coil cooktop models, the oven is vented through an opening under the right-rear surface unit.

Never cover the opening with aluminum foil or any other material.

Painted Surfaces (on some models)

Painted surfaces include the sides of the range and the sides of the door trim.

To clean the painted surfaces, use a hot, damp cloth with a mild detergent suitable for these surfaces. Use a clean, hot, damp cloth to remove soap. Dry with a dry, clean cloth.

Do not use steel-wool pads, commercial oven cleaners, cleansing powders, or other abrasive cleaners. They will damage the surface.

Stainless Steel Surfaces (on some models)

Do not use a steel wool pad; it will scratch the surface.

To clean the stainless steel surface, use warm, sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface.

To inquire about purchasing stainless steel appliance cleaner or polish, or to find the location of a dealer nearest you, please call our toll-free number:

National Parts Center
GEAppliances.com

1.800.626.2002

Glass Window (on some models)

To clean the outside glass finish, use a glass cleaner. Rinse and polish with a dry cloth.



Clean your cooktop after each spill. Use CERAMA BRYTE® Ceramic Cooktop Cleaner.

Normal Daily Use Cleaning

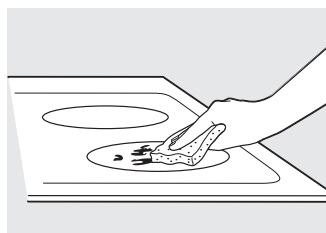
ONLY use CERAMA BRYTE® Ceramic Cooktop Cleaner on the glass cooktop. Other creams may not be as effective.

To maintain and protect the surface of your glass cooktop, follow these steps:

- 1 Before using the cooktop for the first time, clean it with CERAMA BRYTE® Ceramic Cooktop Cleaner. This helps protect the top and makes cleanup easier.
- 2 Daily use of CERAMA BRYTE® Ceramic Cooktop Cleaner will help keep the cooktop looking new.

- 3 Shake the cleaning cream well. Apply a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner directly to the cooktop.
- 4 Use a paper towel or CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops to clean the entire cooktop surface.
- 5 Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse.

NOTE: It is very important that you **DO NOT** heat the cooktop until it has been cleaned thoroughly.



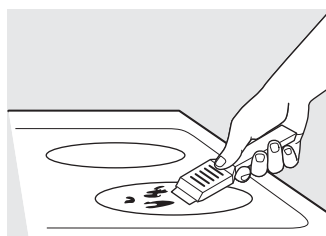
Use a CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops.

Burned-On Residue

WARNING: DAMAGE to your glass surface may occur if you use scrub pads other than those recommended.

- 1 Allow the cooktop to cool.
- 2 Spread a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner on the entire burned residue area.
- 3 Using the included CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops, rub the residue area, applying pressure as needed.

- 4 If any residue remains, repeat the steps listed above as needed.
- 5 For additional protection, after all residue has been removed, polish the entire surface with CERAMA BRYTE® Ceramic Cooktop Cleaner and a paper towel.



The Ceramic Cooktop Scraper and all recommended supplies are available through our dealers or through a Camco Parts Store.

NOTE: Do not use a dull or nicked blade.

Heavy, Burned-On Residue

- 1 Allow the cooktop to cool.
- 2 Use a single-edge razor blade scraper at approximately at 45 angle against the glass surface and scrape the soil. It will be necessary to apply pressure to the razor scraper in order to remove the residue.

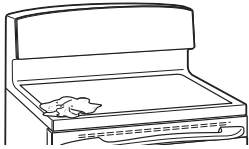
- 3 After scraping with the razor scraper, spread a few drops of Ceramic Cooktop Cleaner on the entire burned residue area. Use the Cleaning Pad to remove any remaining residue.
- 4 For additional protection, after all residue has been removed, polish the entire surface with CERAMA BRYTE® Ceramic Cooktop Cleaner and a paper towel.

Metal Marks and Scratches

- 1** Be careful not to slide pots and pans across your cooktop. It will leave metal markings on the cooktop surface.
These marks are removable using the CERAMA BRYTE® Ceramic Cooktop Cleaner with the CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops.
- 2** If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop.

This should be removed immediately before heating again or the discoloration may be permanent.

WARNING: Carefully check the bottom of pans for roughness that would scratch the cooktop.



Cooktop Seal

To clean the cooktop seal around the edges of the glass, lay a wet cloth on it for a few minutes, then wipe clean with nonabrasive cleaners.

Glass surface—potential for permanent damage.

Sugary spillovers (such as jellies, fudge, candy, syrups) or melted plastics can cause pitting of the surface of your cooktop (not covered by the warranty) unless the spill is removed while still hot. Special care should be taken when removing hot substances.

Be sure to use a new, sharp razor scraper.

Do not use a dull or nicked blade.

Damage from Sugary Spills and Melted Plastic

- 1** Turn off all surface units. Remove hot pans.
- 2** Wearing an oven mitt:
 - a. Use a single-edge razor blade scraper (CERAMA BRYTE® Ceramic Cooktop Scraper) to move the spill to a cool area on the cooktop.
 - b. Remove the spill with paper towels.
- 3** Any remaining spillover should be left until the surface of the cooktop has cooled.

- 4** Don't use the surface units again until all of the residue has been completely removed.

NOTE: If pitting or indentation in the glass surface has already occurred, the cooktop glass will have to be replaced. In this case, service will be necessary.

Installation Instructions

24" GE Electric Ranges

? Questions? Call 800.GE.CARES (800.432.2737) or Visit our Website at: GEAppliances.com

BEFORE YOU BEGIN

Read these instructions completely and carefully.

- **IMPORTANT** — Save these instructions for local inspector's use.
- **IMPORTANT** — Observe all governing codes and ordinances.
- **Note to Installer** – Be sure to leave these instructions with the Consumer.
- **Note to Consumer** – Keep these instructions for future reference.
- **Completion time** – 1 to 3 hours
- Proper installation is the responsibility of the installer.
- Product failure due to improper installation is not covered under the Warranty.

⚠ WARNING — This appliance must be properly grounded.

FOR YOUR SAFETY:

⚠ WARNING — Before beginning the installation, switch power off at service panel and lock the service disconnecting means to prevent power from being switched on accidentally. When the service disconnecting means cannot be locked, securely fasten a prominent warning device, such as a tag, to the service panel.

All rough-in and spacing dimensions must be met for safe use of your range. Electricity to the range can be disconnected at the outlet without moving the range if the outlet is in the preferred location (remove lower drawer).

FOR YOUR SAFETY:

To reduce the risk of burns or fire when reaching over hot surface elements, cabinet storage space above the cooktop should be avoided. If cabinet storage space is to be provided above the cooktop, the risk can be reduced by installing a range hood that sticks out at least 5" beyond the front of the cabinets. Cabinets installed above a cooktop must be no deeper than 13".

Be sure your appliance is properly installed and grounded by a qualified technician.

Make sure the cabinets and wall coverings around the range can withstand the temperatures (up to 200°F) generated by the range.

ANTI-TIP DEVICE



⚠ WARNING – ANTI-TIP DEVICE

- All ranges can tip
- Burns or other serious injuries can result
- Install and check the anti-tip bracket following the instructions supplied with the bracket

To reduce the risk of tipping the range, the range must be secured by a properly installed anti-tip bracket. See installation instructions shipped with bracket for complete details before attempting to install.

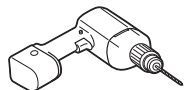
To check the bracket is installed and engaged properly, carefully tip the range forward. The bracket should stop the range within 4 inches. If it does not, the bracket must be reinstalled. If the range is pulled from the wall for any reason, always repeat this procedure to verify the range is properly secured by the anti-tip bracket.

If your range has no anti-tip bracket, call 1-800-626-8774 to receive one at no cost.

Installation Instructions

PREPARE TO INSTALL THE RANGE

TOOLS YOU WILL NEED



Drill with 1/8" Bit



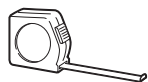
Safety Glasses



Adjustable Wrench



Pliers



Tape Measure



Pencil



1/4" Nut Driver



Level



Phillips Screwdriver



Flat-blade Screwdriver

PARTS INCLUDED



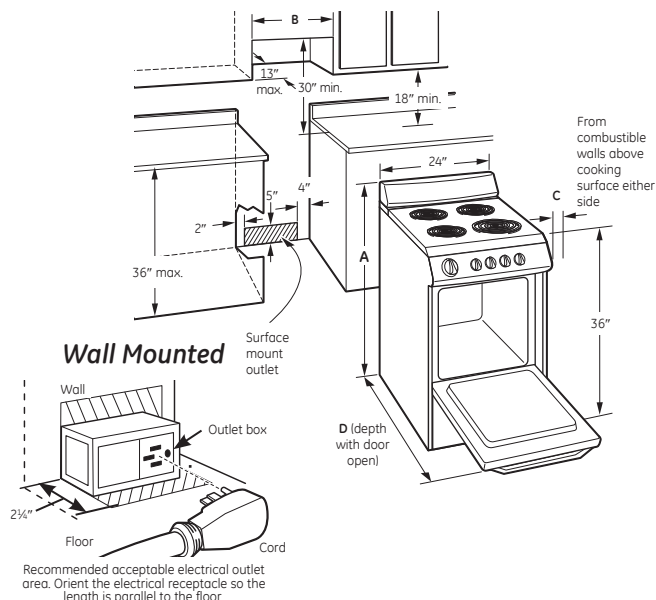
Anti-Tip Bracket Kit

1 REMOVE SHIPPING MATERIALS

Remove packaging materials. Failure to remove packaging materials could result in damage to the appliance.

2 PREPARE THE OPENING

- Allow 2" spacing from the range to adjacent vertical walls above the cooktop surface. Allow 30" minimum clearance between the surface units and the bottom of unprotected wood or metal top cabinet, and 15" minimum between the countertop and adjacent cabinet bottom.
- To eliminate the risk of burns or fire when reaching over hot surface elements, cabinet storage space above the cooktop should be avoided. If cabinet storage space is to be provided above the cooktop, the risk can be reduced by installing a range hood that protrudes at least 5" beyond the front of the cabinets. Cabinets installed above a cooktop may be no deeper than 13".



Models	A	B	C	D
JAS02	44-3/4"	27-3/4"	2"(5,08 cm)	41"(104,14 cm)
JAP02	47"	27-3/4"	2"(5,08 cm)	41"

Flooring under the range

Your range, like many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting.

When moving the range on this type of flooring, it should be installed on a 1/4" thick sheet of plywood (or similar material) as follows:

When the floor covering ends at the front of the range, the area that the range will rest on should be built up with plywood to the same level or higher than the floor covering. This will allow the range to be moved for cleaning or servicing.

ELECTRICAL CONNECTIONS

ELECTRICAL REQUIREMENTS

⚠ WARNING: For personal safety, do not use an extension cord with this appliance. Remove house fuse or open circuit breaker before beginning installation.

This appliance must be supplied with the proper voltage and frequency, and connected to an individual properly grounded branch circuit, protected by a circuit breaker or fuse having amperage as specified on the rating plate. The rating plate is located above the storage drawer on the oven frame.

We recommend you have the electrical wiring and hookup of your range connected by a qualified electrician. After installation, have the electrician show you where your main range disconnect is located.

Check with your local utilities for electrical codes which apply in your area. Failure to wire your oven according to governing codes could result in a hazardous condition. If there are no local codes, your range must be wired and fused to meet the requirements of the National Electrical Code, ANSI/NFPA No. 70- Latest Edition. You can get a copy by writing:

National Fire Protection Association
Batterymarch Park
Quincy, MA 02269

Effective January 1, 1996, the National Electrical Code requires that new construction (not existing) utilize a 4-conductor connection to an electric range.

When installing an electric range in new construction, follow Steps 3 and 5 for 4-wire connection.

You must use a 3-wire, single-phase A.C. 208Y/120 Volt or 240/120 Volt, 60 hertz electrical system. If you connect to aluminum wiring, properly installed connectors approved for use with aluminum wiring must be used.

If the electrical service provided does not meet the above specifications, have a licensed electrician install an approved outlet.

NOTE: Use of automatic, wireless, or wired external switches that shut off power to the appliance, are not recommended for this product.

Use only a 3-conductor or a 4-conductor UL-listed range cord. These cords may be provided with ring terminals on wire and a strain relief device.

A range cord rated at 40 amps with 125/250 minimum volt range is required. A 50 amp range cord is not recommended but if used, it should be marked for use with nominal 1 $\frac{3}{8}$ " diameter connection openings. Care should be taken to center the cable and strain relief within the knockout hole to keep the edge from damaging the cable.

- Because range terminals are not accessible after range is in position, flexible service conduit or cord must be used.

NOTE: If conduit is being used, go to Step 3D and then to Step 6 or 7.

- On some models, a filter capacitor may be connected between the black and white leads on the junction block.



ALL NEW BRANCH CIRCUIT INSTALLATIONS, MOBILE HOMES, RECREATIONAL VEHICLES AND INSTALLATIONS WHERE LOCAL CODES DO NOT ALLOW GROUNDING THROUGH NEUTRAL, REQUIRE A 4-CONDUCTOR CORD OR CONDUIT

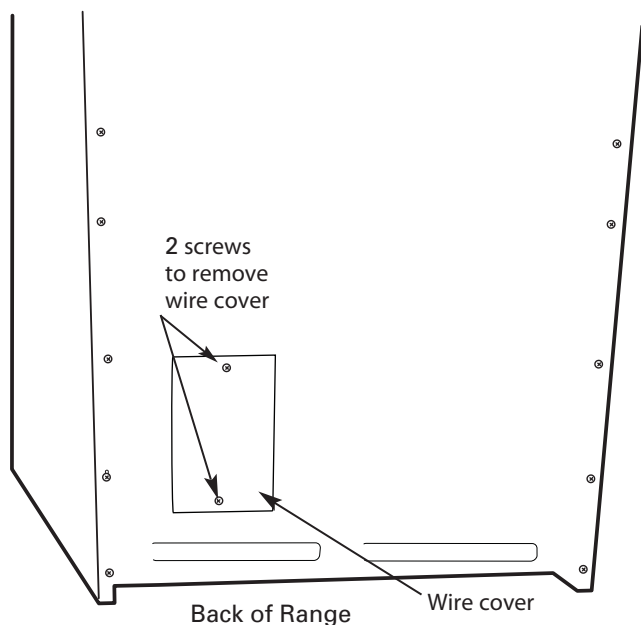
Installation Instructions

ELECTRICAL CONNECTIONS (CONT.)

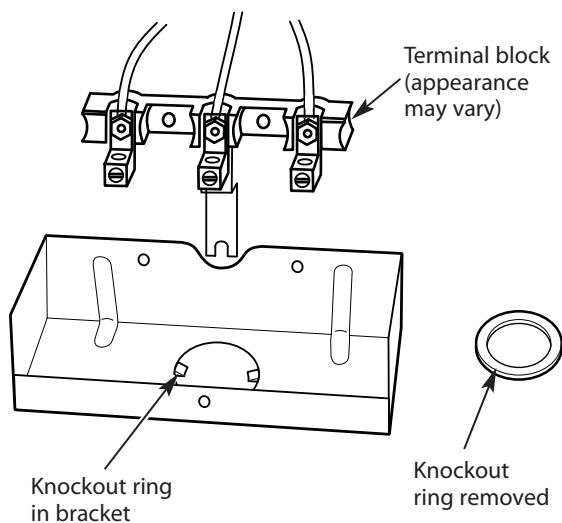
3 POWER CORD AND STRAIN RELIEF INSTALLATION

- A** Remove the wire cover (on the back of the range) by removing two (2) screws using a Phillips screw driver.

Do not discard these screws.

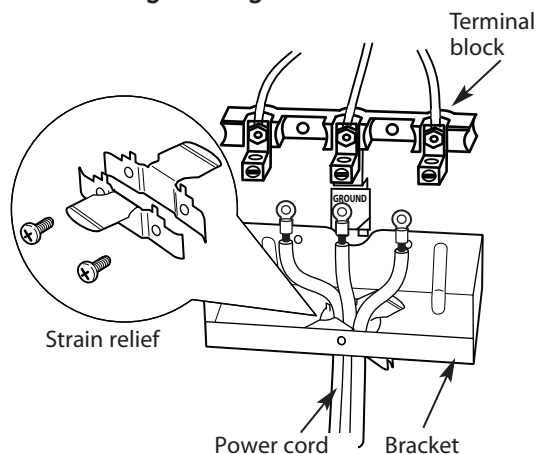


- B** Remove the knockout ring (1 3/8") located on bracket directly below the terminal block. To remove the knockout, use a pair of pliers to bend the knockout ring away from the bracket and twist until ring is removed.



- C** For power cord installations only (see the next step if using conduit), assemble the strain relief in the hole. Insert the power cord through the strain relief and tighten. Allow enough slack to easily attach the cord terminals to the terminal block. If tabs are present at the end of the winged strain relief, they can be removed for better fit.

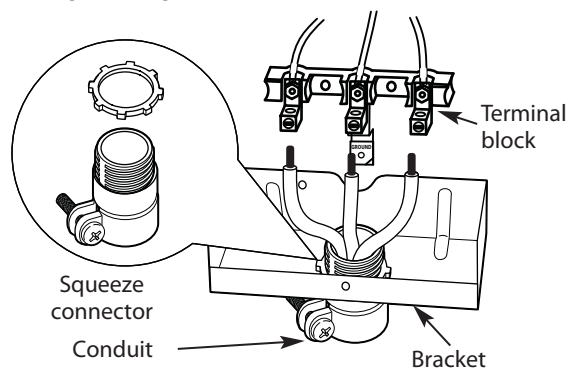
NOTE: Do not install the power cord without a strain relief. The strain relief bracket should be installed before reinstalling the rear range wiring cover.



Skip to Step 4 or 5.

- D** For conduit installations only, purchase a squeeze connector matching the diameter of your conduit and assemble it in the hole. Insert the conduit through the squeeze connector and tighten. Allow enough slack to easily attach the wires to the terminal block.

NOTE: Do not install the conduit without a squeeze connector. The squeeze connector should be installed before reinstalling the rear range wiring cover.



Skip to Step 6 or 7.

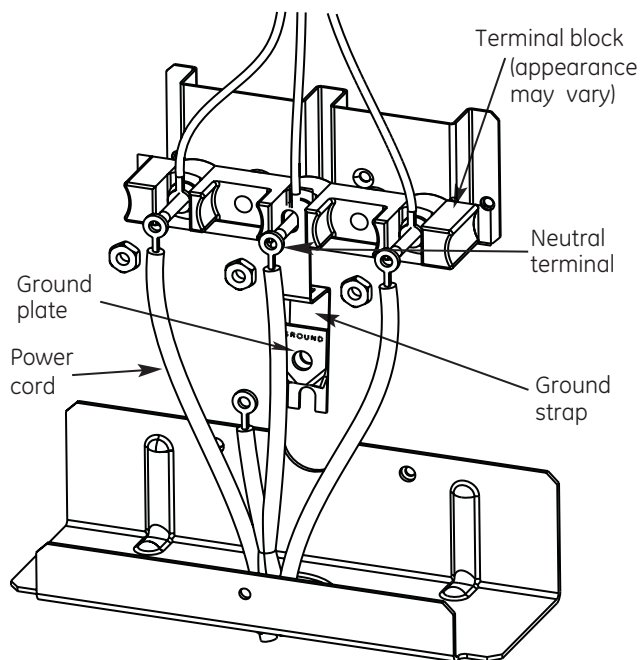
Installation Instructions

4 3-WIRE POWER CORD INSTALLATION

⚠ WARNING: The neutral or ground wire of the power cord must be connected to the neutral terminal located in the center of the terminal block. The power leads must be connected to the left and the right terminals of the terminal block.

- A** Remove the 3 lower terminal screws from the terminal block. Insert the 3 power cord terminal rings into each one of the terminals of the terminal block. Be certain that the center wire (white/neutral) is connected to the center of the terminal block. Tighten nuts securely into the terminal block.

DO NOT remove the ground strap connection.

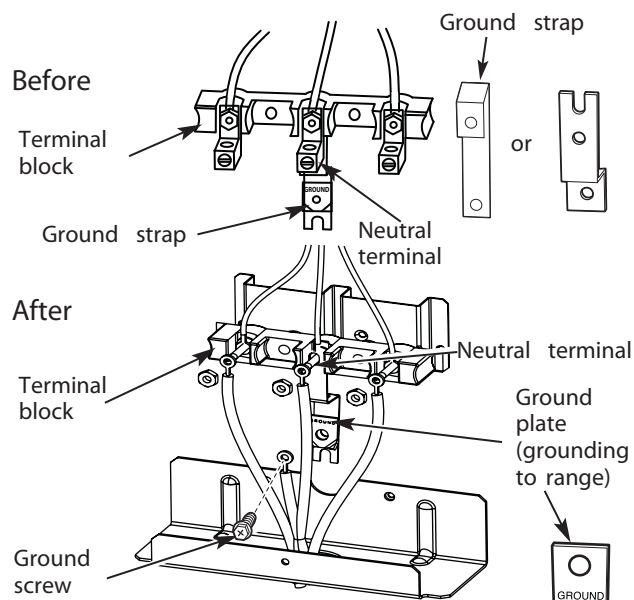


- B** Skip to Step 8 and proceed with the installation.

5 4-WIRE POWER CORD INSTALLATION

⚠ WARNING: The neutral wire of the supply circuit must be connected to the neutral terminal located in the center of the terminal block. The power leads must be connected to the left and the right terminals of the terminal block. The 4th grounding lead must be connected to the frame of the range with the ground plate and the ground screw.

- A** Remove the 3 lower terminal nuts from the terminal block. Remove the ground screw and ground plate and retain them.
- B** **Cut and discard the ground strap. DO NOT DISCARD ANY SCREWS.**
- C** Insert the one ground screw into the power cord ground wire terminal ring, through the ground plate and into the frame of the range.
- D** Insert the 3 terminal screws (removed earlier) through each power cord terminal ring and into the lower terminals of the terminal block. Be certain that the center wire (white/neutral) is connected to the center lower position of the terminal block. Tighten screws securely into the terminal block.



- E** Skip to Step 8 and proceed with the installation.

Installation Instructions

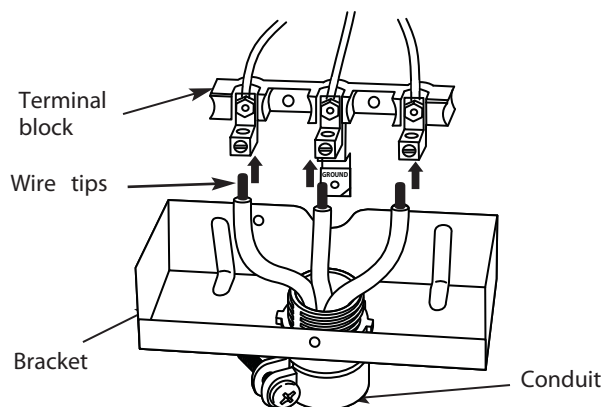
ELECTRICAL CONNECTIONS (CONT.)

6 3-WIRE CONDUIT INSTALLATION

- A** Loosen the 3 lower terminal screws from the terminal block. Insert the center bare wire (white/neutral) tip through the bottom center terminal block opening. On certain models, the wire will need to be inserted through the ground strap opening and then into the bottom center block opening. Insert the two side bare wire tips into the lower left and the lower right terminal block openings. Tighten the screws until the wire is firmly secure (approximately 20 inch-lbs.).

NOTE: ALUMINUM WIRING:

Aluminum building wire may be used but it must be rated for the correct amperage and voltage to make connection. Connect wires according to this Step 6 or Step 7 depending on number of wires.



Wire used, location and enclosure of splices, etc., must conform to good wiring practices and local codes.

- B** Skip to Step 8 and proceed with the installation.

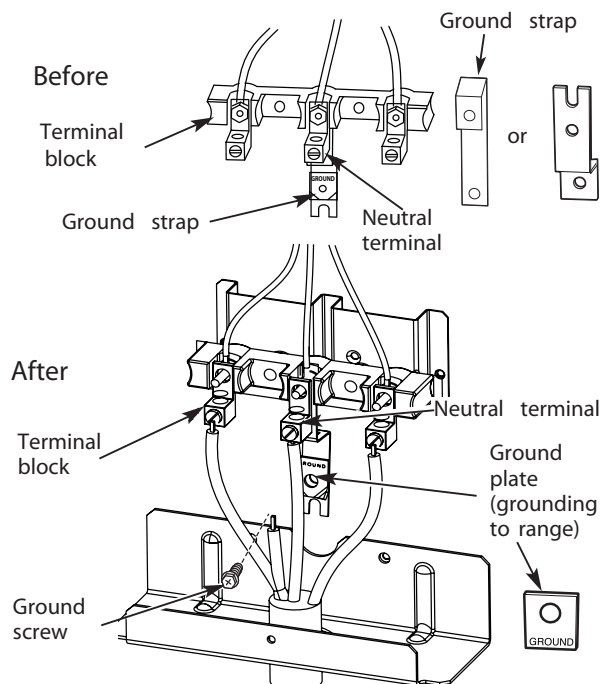
7 4-WIRE CONDUIT INSTALLATION

- A** Loosen the three lower terminal screws from the terminal block. Remove the ground screw and ground plate and retain them.

Cut and discard the ground strap.
DO NOT DISCARD ANY SCREWS.

- B** Insert the ground bare wire tip between the range frame and the ground plate (removed earlier) and secure it in place with the ground screw (removed earlier). Insert the bare wire (white/neutral) tip through the bottom center of the terminal block opening. Insert the two side bare wire tips into the lower left and the lower right terminal block openings. Tighten the screws until the wire is firmly secure (approximately 20 inch-lbs.).

Wire used, location and enclosure of splices, etc., must conform to good wiring practices and local codes.



- C** Proceed to Step 8.

8 REPLACE THE WIRE COVER

Replace the wire cover on the range back by sliding its two lower retaining tabs into the slots and replacing the screw removed earlier. Make sure that no wires are pinched between the cover and the range back.

INSTALL THE RANGE

9 ANTI-TIP DEVICE



! WARNING

- All ranges can tip.
- BURNS or other SERIOUS INJURIES can result.
- INSTALL and CHECK the ANTI-TIP bracket following the instructions supplied with the bracket.



To reduce the risk of tipping the range, the range must be secured by a properly installed anti-tip bracket. See installation instructions shipped with the bracket for complete details before attempting to install.

To check if the bracket is installed and engaged properly, carefully tip the range forward. The bracket should stop the range within 4 inches. If it does not, the bracket must be reinstalled. If the range is pulled from the wall for any reason, always repeat this procedure to verify the range is properly secured by the anti-tip bracket.

If you did not receive an anti-tip bracket with your purchase, call 1.800.626.8774 to receive one at no cost (in Canada, call 1.800.561.3344). For installation instructions of the bracket, visit GEAppliances.com (in Canada, GEAppliances.ca).

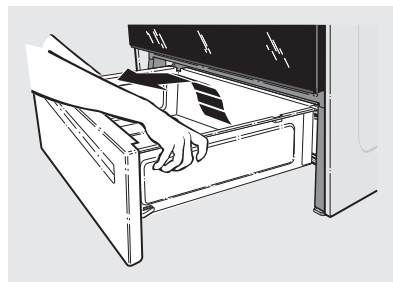
10 REMOVE STORAGE DRAWER



Pull the drawer out all the way.



Lift the front of the drawer until the stops clear the guide.



Remove the drawer.

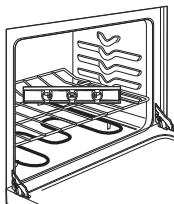
Installation Instructions

INSTALL THE RANGE

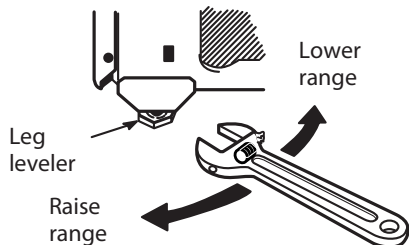
11 LEVEL THE RANGE

A Install the oven racks in the oven and position the range where it is to be installed.

B Check for levelness by placing a spirit level or a cup, partially filled with water, on one of the oven racks. If using a spirit level, take two readings - with the level placed diagonally first in one direction and then the other.



C The front leveling legs can be adjusted from the bottom and the rear legs can be adjusted from the top or the bottom.



D Use an open-end or adjustable wrench to adjust the leveling legs until the range is level.

13 FINAL INSTALLATION CHECKLIST

- Check to make sure the circuit breaker is closed (RESET) or the circuit fuses are replaced.
- Be sure power is in service to the building.
- Check to be sure that all packing materials and tape have been removed. This will include tape on metal panel under control knobs (if applicable), adhesive tape, wire ties, cardboard and protective plastic. Failure to remove these materials could result in damage to the appliance once the appliance has been turned on and surfaces have heated.
- Check to make sure that the door and drawer are parallel to each other and that both operate smoothly. If they do not, see the Owner's Manual for proper replacement.
- Check to make sure that the rear range arm is fully inserted into the Anti-Tip bracket and that the bracket is securely installed.

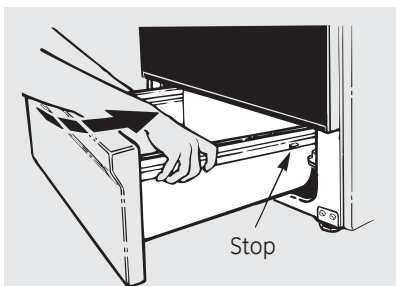
14 OPERATION CHECKLIST

- Turn on one of the surface units to observe that the element glows within 60 seconds. Turn the unit off when glow is detected. If the glow is not detected within the time limit, recheck the range wiring connections. If change is required, retest again. If no change is required, have building wiring checked for proper connections and voltage.
- Check to make sure the Clock (on models so equipped) display is energized. If a series of horizontal red lines appear in the display, disconnect power immediately. Recheck the range wiring connections. If change is made to connections, retest again. If no change is required, have building wiring checked for proper connections and voltage. It is recommended that the cook be changed if the red line appear.
- Be sure all range controls are in the OFF position before leaving the range.

12 REPLACE THE STORAGE DRAWER

A Place the drawer rail on the guides.

B Push the drawer in until it stops.



C Lift the front of the drawer and push in until the stops clear the guides.

D Lower the front of the drawer and push in until it closes.

Before You Call For Service...



Troubleshooting Tips
Save time and money! Review the chart on this page first and you may not need to call for service.

Problem	Possible Causes	What To Do
Radiant Cooktops		
Surface units will not maintain a rolling boil or cooking is not fast enough	Improper cookware being used.	<ul style="list-style-type: none"> Use pans which are flat and match the diameter of the surface unit selected.
Surface units not work properly	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> Replace the fuse or reset the circuit breaker.
	Cooktop controls improperly set.	<ul style="list-style-type: none"> Check to see the correct control is set for the surface unit you are using.
Scratches (may appear as cracks) on radiant cooktop glass surface	Incorrect cleaning methods being used.	<ul style="list-style-type: none"> Scratches are not removable. Tiny scratches will become less visible in time as a result of cleaning.
	Cookware with rough bottoms being used or coarse particles (salt or sand) were between the cookware and the surface of the cooktop. Cookware has been slid across the cooktop surface.	<ul style="list-style-type: none"> To avoid scratches, use the recommended cleaning procedures. Make sure bottoms of cookware are clean before use, and use cookware with smooth bottoms.
Areas of discoloration on the cooktop	Food spillovers not cleaned before next use.	<ul style="list-style-type: none"> See the Cleaning the glass cooktop section.
	Hot surface on a model with a light-colored glass cooktop.	<ul style="list-style-type: none"> This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.
Plastic melted to the surface	Hot cooktop came into contact with plastic placed on the hot cooktop.	<ul style="list-style-type: none"> See the Glass surface—potential for permanent damage section in the <i>Cleaning the glass cooktop</i> section.
Pitting (or indentation) of the cooktop	Hot sugar mixture spilled on the cooktop.	<ul style="list-style-type: none"> Call a qualified technician for replacement.
Frequent cycling off and on of radiant surface units	Improper cookware being used.	<ul style="list-style-type: none"> Use only flat cookware to minimize cycling.
Coil Cooktops		
Surface units not work properly	The surface units are not plugged in solidly.	<ul style="list-style-type: none"> With the controls off, check to make sure the surface unit is plugged completely into the receptacle.
	The surface unit controls improperly set.	<ul style="list-style-type: none"> Check to see the correct control is set for the surface unit you are using.
	The drip pans are not set securely in the cooktop.	<ul style="list-style-type: none"> With the controls off, check to make sure the drip pan is in the recess in the cooktop and that the opening in the pan lines up with the receptacle.

Before You Call For Service...



Troubleshooting Tips

Problem	Possible Causes	What To Do
Oven - All Models		
Oven light does not work	Light bulb is loose or defective.	• Tighten or replace the bulb.
	Switch operating light is broken.	• Call for service.
Oven will not work	Plug on range is not completely inserted in the electrical outlet.	• Make sure electrical plug is plugged into a live properly grounded outlet.
	A fuse in your home may be blown, or the circuit breaker tripped.	• Replace the fuse or reset the circuit breaker.
	Oven controls improperly set.	• See the <i>Using the oven</i> section.
	On self-cleaning models, door left in the locked position.	• If necessary, allow the oven to cool then unlock the door.
Food does not bake or roast properly	Oven controls improperly set.	• See the <i>Using the oven</i> section.
	Rack position is incorrect or the rack is not level.	• See the <i>Using the oven</i> section.
	Incorrect cookware or cookware of improper size being used.	• See the <i>Using the oven</i> section.
	Oven thermostat needs adjustment.	• See the <i>Adjust the oven thermostat-Easy to do yourself!</i> section.
Food does not broil properly	Oven is not set to BROIL .	• On models with a temperature knob, make sure you turn it all the way to the BROIL position. On models with a BROIL pad, make sure it is turned on.
	Improper rack position being used	• See the <i>Broiling Guide</i> .
	Food being cooked in a hot pan.	• Use the broiling pan and grid that came with your range. Make sure it is cool.
	Cookware not suited for broiling.	• Use the broiling pan and grid that came with your range.
	Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended.	• See the <i>Using the oven</i> section.
	In some areas, the power (voltage) may be low.	• Preheat the broil element for 10 minutes. • Broil for the longest period of time recommended in the <i>Broiling Guide</i> .
Control signals after entering cooking time or Self-Clean	You forgot to enter a bake temperature or cleaning time.	Press the BAKE pad and desired temperature or the CLEAN pad and desired clean time.
Display flashes "bAd" then "linE" with a loud tone.	The installed connection from the house to the unit is miswired.	Contact installer or electrician to correct miswire

Problem	Possible Causes	What To Do
Oven temperature too hot or too cold	Oven thermostat needs adjustment.	<ul style="list-style-type: none"> See the <i>Adjust the oven thermostat - Easy to do yourself!</i> section.
Clock and timer do not work	Plug on rang is not completely inserted in the electrical outlet.	<ul style="list-style-type: none"> Make sure electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> Replace fuse or reset circuit breaker.
	Oven controls improperly set.	<ul style="list-style-type: none"> See the <i>Using the clock, timer, and convenience outlet</i> section.
Display goes blank	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> Replace the fuse or reset the circuit breaker.
	The clock is turned off from showing in the display.	<ul style="list-style-type: none"> See the <i>Using the clock, timer, and convenience outlet</i> section.
Oven door is crooked	The door is out of position.	<ul style="list-style-type: none"> Because the oven door is removable, it sometimes gets out of position during installation. To straighten the door, push down on the high corner.
Oven makes clicking noise	This is the sound of the heating element turning off and on during the cooking functions.	<ul style="list-style-type: none"> This is normal.
"F-and a number or letter" flash in the display	You have a function error code.	<ul style="list-style-type: none"> Press the OFF pad. Put the oven back into operation
	If the function code repeats:	<ul style="list-style-type: none"> Disconnect all power to the range for at least 30 seconds and then reconnect power. If the function error code repeats, call for service On self-cleaning models, if a function error code appears during the self-cleaning cycle, check the oven door latch. Press the OFF pad. Allow the oven to cool for one hour. Put the oven back into operation.
Power outage	Power outage or surge	<ul style="list-style-type: none"> Some models will automatically resume their setting once the power is restored. On models with a clock, you must reset the clock. If the oven was in use, you must reset it by pressing the OFF pad, setting the clock and resetting any cooking function.
Display flashes	Power failure	<ul style="list-style-type: none"> Reset the clock.
Unable to get the display to show "SF"	Oven control pads were not pressed properly	<ul style="list-style-type: none"> The BAKE and BROIL pads must be pressed at the same time and held for 3 seconds.
"Burning" or "oily odor emitting from the oven vent"	This is normal in a new oven and will disappear in time.	<ul style="list-style-type: none"> To speed the process, set a self-cleaning cycle for a minimum of 3 hours. See the <i>Using the self-cleaning oven</i> section.
Strong odor	An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.	<ul style="list-style-type: none"> This is temporary.

Before You Call For Service...

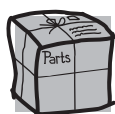


Troubleshooting Tips

Problem	Possible Causes	What To Do
Self-Cleaning Models		
Oven will not self clean	The oven temperature is too high to set a self-clean operation	<ul style="list-style-type: none"> Allow the range to cool to room temperature and reset the controls.
	Oven controls improperly set.	<ul style="list-style-type: none"> See the <i>Using the self-cleaning oven</i> section.
	Oven door is not in the locked position.	Make sure the door is closed.
Oven starts a self-clean cycle when you wanted to bake, roast or broil.	Oven door locked during cooking.	Turn the oven temperature to OFF. Allow oven to cool.
"Cracking" or "popping" sound	This is the sound of the metal heating and cooling during both the cooking and cleaning functions	This is normal.
Excessive smoking during a clean cycle	Excessive soil.	Press the OFF button. Open your windows and rid the room of smoke. Wait until the light on the CLEAN pad goes off. Wipe up the excess soil and reset the clean cycle.
Oven door will not unlock	Oven too hot	Allow the oven to cool below locking temperature
Oven not clean after a clean cycle	Oven controls not properly set	See <i>Using the self-cleaning oven</i> section
	Oven was heavily soiled	Clean up heavy spillovers before starting. Heavily soiled ovens may need to self clean again or for a longer period of time.

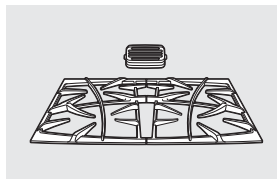
Accessories.

GEAppliances.com

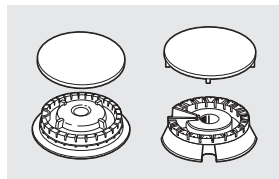


Looking For Something More? (Not all accessories are available for all models.)

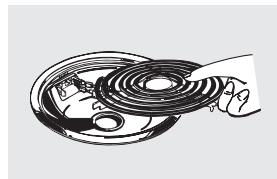
You can find these accessories and many more at **GEAppliances.com** (U.S.) or **www.GEAppliances.ca** (Canada), or call **800.626.2002** (U.S.) or **800.661.1616** (Canada) (during normal business hours). Have your model number ready.



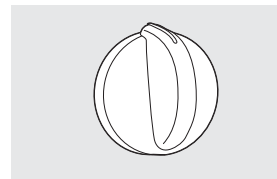
Grates



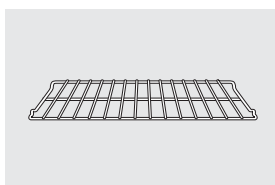
Surface Burner Heads and Caps



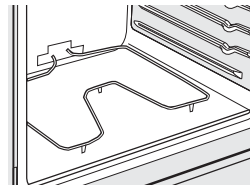
Surface Elements and Drip Pans



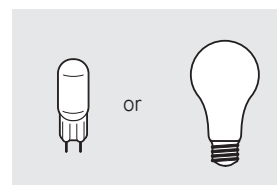
Knobs



Oven Racks



Oven Elements



Light Bulbs

Experience these other great products to keep your kitchen looking great!



Ceramic Cooktop Cleaning Kit:
Includes cleaner, scraper and pad

WX10X117GCS



Ceramic Cooktop Cleaning Wipes

WX10X305



Stainless Steel Appliance Polish Wipes

WX10X10001



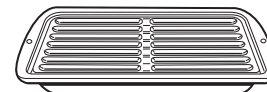
Stainless Steel Appliance Cleaner

PM10X311

Get the most out of your Broiler Pan! (Not for use with Broiler Drawer models.)

Use your pan and grid cover to broil hamburgers, seafood, steaks, vegetables, bacon, chops and so much more! The pan below catches the excess fats and oils.

- Genuine GE Part
- Easy To Clean
- One-Year Warranty



Limited Time Offer! Free Shipping!

When you order your broiler pan **within 30 days** of purchasing your GE cooking product.

	Small	Large*	XL**
U.S. Part #	WB48X10055	WB48X10056	WB48X10057
Dimensions	8-3/4" W x 1-1/4" H x 13-1/2" D	12-3/4" W x 1-1/4" H x 16-1/2" D	17" W x 1-1/4" H x 19-1/4" D

* The large (standard) broil pan does not fit in 20"/24" ranges.

** The XL pan does not fit in 24" wall ovens, 27" drop-ins or 20"/24" ranges.

To place your order, call **800.626.2002** (U.S.), **800.661.1616** (Canada) or mail this form to:

In the U.S.: GE Parts, P.O. Box 221027, Memphis, TN 38122-1027. In Canada: GE Parts, 1 Factory Lane, Moncton, N.B. E1C 9M3



Broiler Pan Order Form

Quantity _____ Part Number _____

Model Number _____ Serial Number _____ Brand _____ Date of Purchase _____

First Name _____ Last Name _____

Address _____

City _____ State _____ Zip Code _____

Phone _____ E-Mail _____

Check _____ Money Order _____

Call 800.626.2002 in the U.S. or 800.661.6161 in Canada for current pricing. All credit card orders must be called in.

Notes.

Electric Range Warranty.



All warranty service provided by our Factory Service Centers, or an authorized Customer Care® technician. To schedule service, on-line, 24 hours a day, visit us at GEAppliances.com, or call 800.GE.CARES (800.432.2737). Please have serial number and model number available when calling for service.

Staple your receipt here.
Proof of the original purchase date is needed to obtain service under the warranty.

For The Period Of: We Will Replace:

One Year

From the date of the original purchase

Any part of the range which fails due to a defect in materials or workmanship. During this **limited one-year warranty**, GE will also provide, **free of charge**, all labor and in-home service to replace the defective part.

What is Not Covered:

- Service trips to your home to teach you how to use the product.
- Improper installation, delivery or maintenance.
- Product damage or failure of the product if it is abused, misused, modified, used for other than the intended purpose, or used commercially.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the product caused by accident, fire, floods or acts of God.
- Incidental or consequential damage caused by possible defects with this appliance.
- Damage caused after delivery.
- Product not accessible to provide required service.

EXCLUSION OF IMPLIED WARRANTIES—Your sole and exclusive remedy is product repair as provided in this Limited Warranty. Any implied warranties, including the implied warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. If the product is located in an area where service by a GE Authorized Servicer is not available, you may be responsible for a trip charge or you may be required to bring the product to an Authorized GE Service Location for service. In Alaska, the warranty excludes the cost of shipping or service calls to your home.

Some states do not allow the exclusion or limitation of incidental or consequential damages. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company. Louisville, KY 40225

Consumer Support.



GE Appliances Website

GEAppliances.com

Have a question or need assistance with your appliance? Try the GE Appliances Website 24 hours a day, any day of the year! For greater convenience and faster service, you can now download Owner's Manuals, order parts or even schedule service on-line.



Schedule Service

GEAppliances.com

Expert GE repair service is only one step away from your door. Get on-line and schedule your service at your convenience 24 hours any day of the year! Or call 800.GE.CARES (800.432.2737) during normal business hours.



Real Life Design Studio

GEAppliances.com

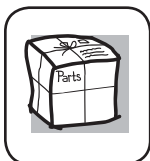
GE supports the Universal Design concept—products, services and environments that can be used by people of all ages, sizes and capabilities. We recognize the need to design for a wide range of physical and mental abilities and impairments. For details of GE's Universal Design applications, including kitchen design ideas for people with disabilities, check out our Website today. For the hearing impaired, please call 800.TDD.GEAC (800.833.4322).



Extended Warranties

GEAppliances.com

Purchase a GE extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it on-line anytime, or call 800.626.2224 during normal business hours. GE Consumer Home Services will still be there after your warranty expires.



Parts and Accessories

GEAppliances.com

Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard and Discover cards are accepted). Order on-line today, 24 hours every day or by phone at 800.626.2002 during normal business hours.

Instructions contained in this manual cover procedures to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.



Contact Us

GEAppliances.com

If you are not satisfied with the service you receive from GE, contact us on our Website with all the details including your phone number, or write to:

General Manager, Customer Relations
GE Appliances, Appliance Park
Louisville, KY 40225



Register Your Appliance

GEAppliances.com

Register your new appliance on-line—at your convenience! Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise. You may also mail in the pre-printed registration card included in the packing material.